

Session West Coast

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **48**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (85.7%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (14.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Marynka | 36 g | 60 min | 9.5 % |
| Whirlpool | Citra | 20 g | 60 min | 12.9 % |
| Whirlpool | Mosaic | 20 g | 60 min | 10 % |
| Whirlpool | Cascade | 20 g | 60 min | 6 % |
| Dry Hop | Citra | 40 g | 5 day(s) | 12.9 % |
| Dry Hop | Mosaic | 40 g | 5 day(s) | 10 % |
| Dry Hop | Cascade | 40 g | 5 day(s) | 6 % |
| Dry Hop | Citra | 40 g | 3 day(s) | 12.9 % |
| Dry Hop | Mosaic | 40 g | 3 day(s) | 10 % |
| Dry Hop | Cascade | 40 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| US-05 | Ale | Slant | 400 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|---------------|----------------|-------------|
| Fining | mech irlandzki | 2.5 g | Boil | 10 min |