

## 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

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| US-05       | Ale         | Slant       | 400 ml        | Fermentis         |

### **Extras**

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