

Tijuana West Coast

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **51**
- SRM **2.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (41.7%)	80 %	5
Grain	Pilsenski	3 kg (50%)	--- %	---
Grain	Pszeniczne	0.5 kg (8.3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	cashmere	30 g	65 min	7.9 %
Boil	Mosaic	30 g	20 min	10.4 %
Boil	Azacca	15 g	14 min	12.9 %
Boil	Azacca	5 g	14 min	12.9 %
Dry Hop	Citra	60 g	4 day(s)	12 %
Dry Hop	Simcoe	60 g	4 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	11 g	---