

# WEST COAST

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **50**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	3 kg (46.2%)	81 %	4
Grain	Pilzński	3 kg (46.2%)	81 %	4
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	50 min	13 %
Aroma (end of boil)	Sabro	50 g	10 min	15.1 %
Aroma (end of boil)	Citra	70 g	5 min	12 %
Dry Hop	Sabro	100 g	3 day(s)	15.1 %
Dry Hop	Citra	30 g	3 day(s)	12 %