

## west coast 2

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **47**
- SRM **4.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

### Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 2.5 kg (32.9%) | 81 %  | 4   |
| Grain | Weyermann - Pale Ale Malt         | 3 kg (39.5%)   | 85 %  | 7   |
| Grain | Pszeniczny                        | 1.5 kg (19.7%) | 85 %  | 4   |
| Grain | Oats, Flaked                      | 0.6 kg (7.9%)  | 80 %  | 2   |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Lublin (Lubelski) | 60 g   | 60 min | 8 %        |
| Aroma (end of boil) | Citra             | 50 g   | 3 min  | 12 %       |
| Aroma (end of boil) | Nelson Sauvín     | 50 g   | 3 min  | 11 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| Us05 | Ale  | Dry  | 20 g   | ---        |