

West Coast #2

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **45**
- SRM **4**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **47.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **3 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **3 min** at **75C**
- Sparge using **25.6 liter(s)** of **76C** water or to achieve **47.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (90.9%)	81 %	4
Grain	Weyermann - Carapils	1 kg (9.1%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	50 g	30 min	13 %
Whirlpool	Equinox	100 g	10 min	13.1 %
Whirlpool	Cascade	100 g	10 min	6 %
Dry Hop	Simcoe	100 g	3 day(s)	13.2 %
Dry Hop	Chinook	100 g	3 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand west coast ale bry96	Ale	Dry	22 g	---