

## west coast

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **5.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **64 C**, Time **90 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (60.3%)	81 %	4
Grain	Viking Pale Ale malt	1.5 kg (25.9%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (8.6%)	85 %	3
Sugar	Brown Sugar, Dark	0.3 kg (5.2%)	100 %	99