

## West Coast 2022 the last

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **37**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (83.3%)	82 %	4
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	10 g	60 min	11 %
Boil	lunga	20 g	15 min	11 %
Whirlpool	Mosaic	25 g	10 min	10 %
Whirlpool	Azacca	25 g	5 min	14 %
Whirlpool	Equinox	25 g	5 min	13.1 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %
Dry Hop	Equinox	75 g	5 day(s)	13.1 %
Dry Hop	Azacca	75 g	5 day(s)	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	NaCl	10 g	Mash	90 min
Other	E338	6 g	Bottling	---
Other	Whirfloc	6 g	Boil	5 min