

West Coast

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU ---
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **15.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75.6 C**, Time **10 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75.6C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.95 kg (54.3%)	81 %	4
Grain	Viking Pale Ale malt	0.98 kg (27.3%)	80 %	5
Grain	Pszeniczny	0.33 kg (9.2%)	85 %	4
Sugar	Cukier	0.33 kg (9.2%)	100 %	0

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11.5 g	Fermentis