

## west coast

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **66**
- SRM **4.5**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **17.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (76.3%) | 80 %  | 5   |
| Grain | Pszeniczny           | 0.5 kg (8.5%)  | 85 %  | 4   |
| Grain | Pilzneński           | 0.5 kg (8.5%)  | 81 %  | 4   |
| Grain | Płatki owsiane       | 0.4 kg (6.8%)  | 85 %  | 3   |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Simcoe   | 15 g   | 60 min   | 13.2 %     |
| Boil                | Simcoe   | 15 g   | 20 min   | 13.2 %     |
| Boil                | Citra    | 15 g   | 20 min   | 12 %       |
| Boil                | Equinox  | 15 g   | 20 min   | 13.1 %     |
| Boil                | Amarillo | 15 g   | 5 min    | 9.5 %      |
| Boil                | Equinox  | 15 g   | 5 min    | 13.1 %     |
| Boil                | Citra    | 15 g   | 5 min    | 12 %       |
| Aroma (end of boil) | Citra    | 30 g   | 0 min    | 12 %       |
| Aroma (end of boil) | Amarillo | 30 g   | 0 min    | 9.5 %      |
| Aroma (end of boil) | Cascade  | 30 g   | 0 min    | 6 %        |
| Aroma (end of boil) | Equinox  | 30 g   | 0 min    | 13.1 %     |
| Dry Hop             | Cascade  | 50 g   | 4 day(s) | 6 %        |

|         |         |      |          |        |
|---------|---------|------|----------|--------|
| Dry Hop | Equinox | 30 g | 4 day(s) | 13.1 % |
| Dry Hop | Citra   | 30 g | 4 day(s) | 12 %   |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |