

## West Coast nr 3

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **44**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **74 C**, Time **10 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **72C**
- Keep mash **10 min** at **74C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Strzegom Pszeniczny	2 kg (26.7%)	81 %	6
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Citra	20 g	35 min	12 %
Boil	Citra	60 g	5 min	12 %
Boil	Lemon drop	20 g	5 min	4.6 %
Whirlpool	Citra	60 g	0 min	12 %
Dry Hop	Citra	60 g	3 day(s)	12 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %
Dry Hop	Lemon drop	50 g	3 day(s)	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Us-05	Ale	Slant	200 ml	---
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