

## West Coast pl 3

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **51 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34 liter(s)**
- Total mash volume **45.4 liter(s)**

### Steps

- Temp **64 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **34 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **28.4 liter(s)** of **76C** water or to achieve **51 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4 kg (35.2%)	80.5 %	2
Grain	Płatki owsiane	1.2 kg (10.6%)	85 %	3
Grain	Briess - Pale Ale Malt	4 kg (35.2%)	80 %	7
Grain	Pszeniczny	1.5 kg (13.2%)	85 %	4
Grain	Barley, Flaked	0.4 kg (3.5%)	70 %	4
Grain	Rye, Flaked	0.25 kg (2.2%)	78.3 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook pl	40 g	10 min	7.4 %
Boil	Crystal	40 g	10 min	2.4 %
Boil	Cascade PL	40 g	10 min	5.2 %
Boil	Centennial pl	40 g	10 min	5.4 %
Boil	Chinook pl	40 g	30 min	7.4 %
Boil	Crystal	40 g	30 min	2.4 %
Boil	Cascade PL	40 g	30 min	5.2 %
Boil	Centennial pl	40 g	30 min	5.4 %

### Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Danstar - Nottingham	Ale	Slant	100 ml	Danstar

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	Gips	6.4 g	Mash	70 min
Fining	Whirfloc	1.6 g	Boil	5 min