

West Coast 06-2024

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **23**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **12.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **76C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **12.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (83.3%) | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.25 kg (8.3%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.25 kg (8.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Zula | 30 g | 15 min | 8.3 % |
| Dry Hop | Idaho 7 | 50 g | 5 day(s) | 12.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |