

14. West Coast Blaster

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **52**
- SRM **14.9**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **9 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	5.84 kg (79.4%)	78 %	6
Grain	Munich Malt	0.47 kg (6.4%)	80 %	18
Grain	Caramel/Crystal Malt - 40L	0.47 kg (6.4%)	74 %	79
Grain	Caramel/Crystal Malt - 120L	0.24 kg (3.2%)	72 %	236
Grain	Victory Malt	0.24 kg (3.2%)	73 %	49
Grain	Fawcett - Pale Chocolate	0.09 kg (1.2%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	31 g	60 min	13 %
Boil	Cascade	28 g	10 min	6 %
Boil	Centennial	28 g	10 min	9 %
Aroma (end of boil)	Cascade	28 g	0 min	6 %
Aroma (end of boil)	Centennial	28 g	0 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - American Ale	Ale	Liquid	11 ml	Wyeast Labs
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Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min