

## West Coast

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- Gravity **16.1 BLG**
- ABV ---
- IBU **75**
- SRM **7.7**
- Style **American IPA**

### 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 **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **62 C**, Time **120 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **120 min** at **62C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.5 kg (86.7%)	79 %	6
Grain	Weyermann pszeniczny jasny	1 kg (13.3%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	30 g	60 min	13 %
Boil	Simcoe	30 g	20 min	13 %
Aroma (end of boil)	Equinox	30 g	5 min	13.1 %
Whirlpool	Mosaic	30 g	120 min	10 %
Whirlpool	Equinox	30 g	120 min	13.1 %
Dry Hop	Equinox	40 g	7 day(s)	13.1 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Ale	Dry	11.5 g	---