

## West Coast

---

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **50**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **13.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński (W)	4.2 kg (91.3%)	81 %	4
Grain	Płatki pszeniczne	0.4 kg (8.7%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra 2020	25 g	60 min	12.6 %
Whirlpool	citra 2020	25 g	0 min	12.6 %
Whirlpool	mosaic 2020	50 g	0 min	12.8 %
Dry Hop	simcoe 2020	100 g	2 day(s)	12.6 %
Dry Hop	amarillo 2020	50 g	2 day(s)	8.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	chlerek wapnia	1 g	Mash	60 min
Water Agent	gips	5 g	Mash	60 min

Fining	whirflock	1 g	Boil	5 min
--------	-----------	-----	------	-------