

## WEST COAST

---

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **40**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount       | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Simpsons - Golden Promise | 3 kg (42.9%) | 81 %  | 4   |
| Grain | Pilzneński                | 4 kg (57.1%) | 81 %  | 4   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 10 g   | 50 min   | 13 %       |
| Aroma (end of boil) | Mosaic  | 50 g   | 10 min   | 10 %       |
| Aroma (end of boil) | Citra   | 70 g   | 5 min    | 12 %       |
| Whirlpool           | Citra   | 30 g   | 0 min    | 12 %       |
| Whirlpool           | Mosaic  | 50 g   | 0 min    | 10 %       |
| Dry Hop             | Citra   | 50 g   | 3 day(s) | 12 %       |
| Dry Hop             | Mosaic  | 50 g   | 3 day(s) | 10 %       |