

## West coast

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **57**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.3 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

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

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (100%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Taurus	15 g	30 min	15 %
Boil	Centennial	30 g	20 min	11 %
Boil	Amarillo	30 g	10 min	7.7 %
Whirlpool	Cascade	30 g	10 min	6 %
Dry Hop	Centennial	30 g	3 day(s)	11 %
Dry Hop	Citra	80 g	3 day(s)	12 %