

# West Coast

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **52**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (50.8%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (33.9%)	80 %	5
Adjunct	Briess - Brown Rice Flakes	0.4 kg (6.8%)	60 %	2
Grain	Strzegom Wiedeński	0.5 kg (8.5%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Amarillo	20 g	10 min	9.5 %
Boil	Mosaic	20 g	60 min	10 %
Dry Hop	Mosaic	20 g	5 day(s)	10 %
Dry Hop	Citra	40 g	5 day(s)	12 %
Boil	Citra	10 g	10 min	12 %
Boil	Mosaic	10 g	10 min	10 %
Dry Hop	Amarillo	10 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM54 Gorączka kalifornijska starter 1L	Ale	Liquid	1000 ml	Fermentum Mobile
gęstwa dodana do startera 1L woda + 135g ekstrakt słodowy suchy + szczypta płatków drożdżowych				

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	10 g	Mash	---
gips browarniczy dodany do wody 1 łyżeczka				

### Notes

- Fermentacja burzliwa 22st C 7dni  
+ 4dni chmielenie na zimno, butelkowanie glukoza 5g/ litr

za mało wody i zrobiłem double West coast  
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