

## West Coast

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **80**
- SRM **10.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Extra Pale	6 kg (80%)	82 %	3
Grain	Red Ale	1.5 kg (20%)	75 %	70

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	10.7 %
Boil	Citra	22 g	60 min	12.4 %
Aroma (end of boil)	Talus	50 g	10 min	6.7 %
Dry Hop	Talus	50 g	3 day(s)	6.7 %
Dry Hop	Centinential	100 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min