

west coast

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **73**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **31.6 liter(s)**

Steps

- Temp **63 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|--------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 4 kg (53.3%) | 81 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 2 kg (26.7%) | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.5 kg (6.7%) | 78 % | 4 |
| Grain | Abbey Malt Weyermann | 0.12 kg (1.6%) | 75 % | 45 |
| Grain | Rye, Flaked | 0.4 kg (5.3%) | 78.3 % | 4 |
| Sugar | Corn Sugar (Dextrose) | 0.48 kg (6.4%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | lunga | 15 g | 50 min | 12 % |
| Boil | Talus yc | 10 g | 20 min | 9.3 % |
| Boil | Idaho 7 | 10 g | 20 min | 13.1 % |
| Boil | Chinook | 10 g | 20 min | 11.5 % |
| Aroma (end of boil) | Talus tb | 20 g | 10 min | 7.4 % |
| Aroma (end of boil) | Idaho 7 | 20 g | 10 min | 13.1 % |

| | | | | |
|---------------------|----------|------|----------|--------|
| Aroma (end of boil) | Chinook | 20 g | 10 min | 11.5 % |
| Whirlpool | Talus tb | 30 g | 20 min | 7.4 % |
| Whirlpool | Idaho 7 | 30 g | 20 min | 13.1 % |
| Whirlpool | Chinook | 30 g | 20 min | 11.5 % |
| Dry Hop | Talus yc | 40 g | 4 day(s) | 9.3 % |
| Dry Hop | Idaho 7 | 40 g | 4 day(s) | 13.1 % |
| Dry Hop | Chinook | 40 g | 4 day(s) | 11.5 % |

Yeasts

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