

# West Coast a'la Monsters

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **107**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Pilsen	5 kg (61.7%)	80.5 %	4
Grain	BESTMALZ - Pale Ale	1 kg (12.3%)	80.5 %	6
Grain	BESTMALZ - Pszeniczny	1 kg (12.3%)	85 %	4
Grain	Płatki ryżowe	1 kg (12.3%)	85 %	3
Adjunct	Łuska ryżowa	0.1 kg (1.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	80 g	60 min	13 %
Whirlpool	Cascade	100 g	5 min	15 %
Dry Hop	Chinook	20 g	6 day(s)	13 %
Dry Hop	Simcoe	50 g	6 day(s)	13.2 %
Dry Hop	Cascade	50 g	6 day(s)	6 %
Dry Hop	Centennial	50 g	6 day(s)	10.5 %