

# West Coast I

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **42**
- SRM **10**
- 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 **70 %**
- Liquor-to-grist ratio **8 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (32.7%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (32.7%)	81 %	26
Grain	Weyermann pszeniczny jasny	1 kg (19.2%)	80 %	6
Grain	Weyermann - Pale Ale Malt	0.5 kg (9.6%)	85 %	7
Grain	Weyermann - Carapils	0.3 kg (5.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	30 min	10.5 %
Boil	Amarillo	30 g	15 min	8.3 %
Aroma (end of boil)	Citra	30 g	5 min	12.7 %
Dry Hop	Cascade	30 g	3 day(s)	8.3 %
Dry Hop	Citra	60 g	3 day(s)	12.7 %
Dry Hop	Mosaic	30 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale US-05	Ale	Dry	11.5 g	Fermentis
--------------	-----	-----	--------	-----------