

# West Coast PA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **19.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **72C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **19.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (47.1%)	81 %	4
Grain	Briess - Pale Ale Malt	1.5 kg (35.3%)	80 %	7
Grain	Pszeniczny	0.5 kg (11.8%)	85 %	4
Grain	Abbey Castle	0.25 kg (5.9%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	30 min	13 %
Whirlpool	Cascade	30 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
West Coast L	Ale	Dry	11 g	Lallamend

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min
Water Agent	Kwas fosforowy	2 g	Mash	---