

## West Coast pl 3

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **54**
- SRM **5.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

### Mash information

- Mash efficiency **88.1 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **25.3 liter(s)**

### Steps

- Temp **64 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **18.7 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt malteurope	5.2 kg (78%)	80 %	7
Grain	Rye, Flaked	0.65 kg (9.7%)	78.3 %	4
Grain	Płatki orkiszowe	0.4 kg (6%)	80 %	4
Grain	Płatki owsiane	0.4 kg (6%)	85 %	3
Grain	Red crystal fawcett 400	0.02 kg (0.3%)	68 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook pl	30 g	10 min	7.4 %
Boil	Crystal	30 g	10 min	2.4 %
Boil	Cascade PL	30 g	10 min	5.2 %
Boil	Centennial pl	30 g	10 min	5.4 %
Boil	Chinook pl	30 g	30 min	7.4 %
Boil	Crystal	30 g	30 min	2.4 %
Boil	Cascade PL	30 g	30 min	5.2 %
Boil	Centennial pl	30 g	30 min	5.4 %

### Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mangrove Jack's M44 US West Coast	Ale	Slant	200 ml	Mangrove Jack's

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	Gips	4 g	Mash	70 min
Fining	Whirfloc	1 g	Boil	5 min