

## West Coast (szczeciński)

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **49**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **10.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.1 kg (58.3%)	81 %	4
Grain	Castle Pale Ale	1.2 kg (33.3%)	80 %	8
Grain	Weyermann pszeniczny jasny	0.3 kg (8.3%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	20 min	10.3 %
Boil	Citra	8 g	20 min	13.1 %
Boil	Amarillo	8 g	20 min	8.4 %
Boil	Simcoe	8 g	20 min	14.5 %
Boil	Citra	8 g	5 min	13.1 %
Boil	Amarillo	8 g	5 min	8.4 %
Boil	Simcoe	8 g	5 min	14.5 %
Aroma (end of boil)	Citra	8 g	0 min	13.1 %
Aroma (end of boil)	Amarillo	8 g	0 min	8.4 %
Aroma (end of boil)	Simcoe	8 g	0 min	14.5 %

Whirlpool	Citra	8 g	10 min	13.1 %
Whirlpool	Amarillo	8 g	10 min	8.4 %
Whirlpool	Simcoe	8 g	10 min	14.5 %
Dry Hop	Citra	18 g	4 day(s)	13.1 %
Dry Hop	Amarillo	18 g	4 day(s)	8.4 %
Dry Hop	Simcoe	18 g	4 day(s)	14.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	4 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	15 min
Water Agent	gips piwowarski	4 g	Boil	60 min