

West Coast WT-test

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **52**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **65C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (55.6%)	82 %	4
Grain	płatki jęczmienne	1 kg (11.1%)	60 %	4
Grain	Viking Pale Ale malt	3 kg (33.3%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	13 %
Boil	Cascade PL	30 g	55 min	5.2 %
Whirlpool	Columbus/Tomahawk/Zeus	20 g	20 min	15.5 %
Dry Hop	Columbus/Tomahawk/Zeus	20 g	3 day(s)	15.5 %
Dry Hop	Chinook	20 g	3 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	20 g	Mangrove Jack's