

West Cost #14

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **69**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **38.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (50%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 3.5 kg (50%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Boil | Cascade PL | 50 g | 10 min | 5.2 % |
| Aroma (end of boil) | Cascade PL | 50 g | 0 min | 5.2 % |
| Whirlpool | Citra | 50 g | 30 min | 12 % |
| 80 stopni | | | | |
| Whirlpool | Cascade PL | 50 g | 30 min | 5.2 % |
| 80 stopni | | | | |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |
| Dry Hop | Cascade PL | 50 g | 4 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |