west coast p2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **---**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **90 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg *(60.3%)*	81 %	4
Grain	Viking Pale Ale malt	1.5 kg *(25.9%)*	80 %	5
Grain	Płatki pszeniczne	0.5 kg *(8.6%)*	85 %	3
Sugar	Brown Sugar, Dark	0.3 kg *(5.2%)*	100 %	99