west coast 2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **47**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.5 kg *(32.9%)*	81 %	4
Grain	Weyermann - Pale Ale Malt	3 kg *(39.5%)*	85 %	7
Grain	Pszeniczny	1.5 kg *(19.7%)*	85 %	4
Grain	Oats, Flaked	0.6 kg *(7.9%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	60 g	60 min	8 %
Aroma (end of boil)	Citra	50 g	3 min	12 %
Aroma (end of boil)	Nelson Sauvin	50 g	3 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Dry	20 g	---

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