

# Double West Coast IPA

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- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **69**
- SRM **6.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **39.1 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **30.4 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

| Type    | Name            | Amount         | Yield | EBC |
|---------|-----------------|----------------|-------|-----|
| Grain   | Castle Pale Ale | 8.7 kg (89.7%) | 80 %  | 8   |
| Adjunct | Płatki owsiane  | 1 kg (10.3%)   | 85 %  | 3   |

## Hops

| Use for   | Name   | Amount | Time   | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil      | Mosaic | 180 g  | 15 min | 10 %       |
| Whirlpool | Mosaic | 70 g   | 15 min | 10 %       |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| FM 52 | Ale  | Slant | 300 ml | ---        |