

# Double West Coast IPA

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **82**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield  | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 4.7 kg (100%) | 80.5 % | 4   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Citra      | 10 g   | 40 min   | 12 %       |
| Boil                | el dorado  | 10 g   | 30 min   | 11 %       |
| Boil                | Chinook    | 10 g   | 20 min   | 13 %       |
| Boil                | Chinook    | 10 g   | 15 min   | 13 %       |
| Aroma (end of boil) | Summit     | 10 g   | 10 min   | 17 %       |
| Whirlpool           | Citra      | 30 g   | 10 min   | 12 %       |
| Whirlpool           | Centennial | 25 g   | 10 min   | 10.5 %     |
| Whirlpool           | triumph    | 25 g   | 10 min   | 9 %        |
| Whirlpool           | Summit     | 15 g   | 10 min   | 17 %       |
| Dry Hop             | Citra      | 50 g   | 2 day(s) | 12 %       |
| Dry Hop             | Ekuanot    | 25 g   | 2 day(s) | 14 %       |
| Dry Hop             | El Dorado  | 25 g   | 2 day(s) | 15 %       |

|         |            |      |          |        |
|---------|------------|------|----------|--------|
| Dry Hop | Centennial | 15 g | 2 day(s) | 10.5 % |
|---------|------------|------|----------|--------|

### **Yeasts**

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Dry         | 11.5 g        | Fermentis         |