

Double West Coast IPA

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **51**
- SRM **7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg (65%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (5%)	78 %	4
Grain	Płatki owsiane	0.5 kg (5%)	60 %	3
Grain	Weyermann - Pale Ale Malt	2 kg (20%)	85 %	7
Dry Extract	Suchy ekstrakt słodowy jasny	0.5 kg (5%)	95 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	10.5 %
Whirlpool	Cascade	50 g	20 min	6 %
Whirlpool	Simcoe	50 g	15 min	13.2 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
Dry Hop	Cascade	50 g	3 day(s)	6 %
Dry Hop	Enigma (AUS)	100 g	3 day(s)	17.2 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	700 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2.5 g	Boil	5 min