

# West Coast Double IPA Single Hop Cenntenial

- Gravity **20.5 BLG**
- ABV ---
- IBU **80**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pilzneński           | 5 kg (55.6%) | 81 %  | 4   |
| Grain | Pszeniczny           | 1 kg (11.1%) | 85 %  | 4   |
| Grain | Viking Pale Ale malt | 3 kg (33.3%) | 80 %  | 5   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Centennial | 80 g   | 15 min   | 10.5 %     |
| Boil      | Centennial | 80 g   | 8 min    | 10.5 %     |
| Whirlpool | Centennial | 80 g   | 60 min   | 10.5 %     |
| Dry Hop   | Centennial | 160 g  | 3 day(s) | 10.5 %     |

## Yeasts

| Name                                                                                       | Type | Form   | Amount  | Laboratory       |
|--------------------------------------------------------------------------------------------|------|--------|---------|------------------|
| FM54 Gorączka kalifornijska                                                                | Ale  | Liquid | 1500 ml | Fermentum Mobile |
| starter drożdżowy dwu stopniowy mieszany ręcznie.<br>1,3litra plus 1,5litra daje około 300 |      |        |         |                  |