Double West Coast IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **126**
- SRM **4.5**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg *(57.1%)*	81 %	4
Grain	Pale Ale Strzegom	2 kg *(28.6%)*	80 %	6
Grain	Pszeniczny Strzegom	0.5 kg *(7.1%)*	75 %	5
Sugar	Cukier	0.5 kg *(7.1%)*	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	12 %
Boil	Summit	15 g	60 min	15 %
Boil	Iunga	15 g	60 min	11 %
Boil	Magnum	10 g	60 min	12 %
Boil	Iunga	20 g	20 min	11 %
Boil	Citra	20 g	15 min	12 %
Boil	Summit	15 g	15 min	15 %
Whirlpool	Mandarina Bavaria	30 g	0 min	10 %
Whirlpool	Iunga	10 g	0 min	11 %
Dry Hop	Galaxy	50 g	4 day(s)	15 %
Dry Hop	Citra	40 g	4 day(s)	12 %

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

Dry Hop	Mosaic	40 g	4 day(s)	12.1 %
Dry Hop	Cascade	40 g	4 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	10 g	Mash	60 min