

Double West Coast ipa

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **77**
- SRM **8.5**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **27.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (54.3%)	82 %	4
Grain	simsons extra pale ale	2 kg (21.7%)	85 %	3
Grain	simpsons imperial	1 kg (10.9%)	79 %	45
Grain	Dextrine simpsons	0.5 kg (5.4%)	72 %	2
Grain	Simpsons - Caramalt	0.2 kg (2.2%)	76 %	69
Grain	Słód owsiany simpsons	0.5 kg (5.4%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	30 g	60 min	7 %
Boil	Chinook	50 g	60 min	13 %
Whirlpool	Mosaic	50 g	10 min	10 %
Whirlpool	Cascade	50 g	10 min	6 %
Dry Hop	Equinox	30 g	2 day(s)	13.1 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %
Dry Hop	Centennial	50 g	2 day(s)	10.5 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
mój blend us05 + mangrove wc	Ale	Slant	300 ml	---