Double West coast ipa

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **66**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **1 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg *(48.5%)*	81 %	4
Grain	Viking Pale Ale malt	4 kg *(48.5%)*	80 %	5
Grain	Weyermann - Carapils	0.25 kg *(3%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	30 g	60 min	11 %
Boil	Motueka	25 g	15 min	7 %
Boil	Enigma (AUS)	25 g	15 min	17.2 %
Aroma (end of boil)	Motueka	25 g	5 min	7 %
Aroma (end of boil)	Enigma (AUS)	25 g	5 min	17.2 %
Whirlpool	Motueka	25 g	0 min	7 %
Whirlpool	Enigma (AUS)	25 g	0 min	17.2 %
Dry Hop	Motueka	25 g	3 day(s)	7 %
Dry Hop	Enigma (AUS)	25 g	3 day(s)	17.2 %
Boil	Cashmere	25 g	20 min	8.8 %
Aroma (end of boil)	Cashmere	25 g	5 min	8.8 %

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

Whirlpool	Cashmere	25 g	0 min	8.8 %
Dry Hop	Cashmere	25 g	3 day(s)	8.8 %
Dry Hop	X13	100 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	300 ml	---