

# DDH West Coast IPA

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **86**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (75.8%)	81 %	5
Grain	Weyermann - Pale Ale Malt	0.5 kg (7.6%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	0.5 kg (7.6%)	85 %	5
Grain	Acid Malt	0.1 kg (1.5%)	58.7 %	6
Grain	Platki owsiane	0.5 kg (7.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	10 %
Boil	Azacca	30 g	30 min	14 %
Whirlpool	Citra	30 g	20 min	12 %
Whirlpool	Centennial	20 g	20 min	10.5 %
Dry Hop	Centennial	30 g	5 day(s)	10.5 %
Dry Hop	El Dorado	30 g	5 day(s)	15 %
Dry Hop	Cascade	50 g	2 day(s)	6 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM54 Gorączka kalifornijska	Ale	Liquid	30 ml	Fermentum Mobile

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	Gips piwowarski	4 g	Mash	60 min
Fining	Mech Irlandzki	10 g	Boil	10 min