

# DOUBLE WEST COAST IPA

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **75**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **37.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **29.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	6 kg (72.3%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (12%)	80 %	5
Grain	Płatki ryżowe	0.8 kg (9.6%)	60 %	3
Grain	Viking Wheat Malt	0.5 kg (6%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	60 min	12.8 %
Boil	Summit	60 g	2 min	17.1 %
Boil	Ekuanot	60 g	2 min	14.9 %
Boil	Mosaic	60 g	2 min	12.8 %
Boil	Simcoe	60 g	2 min	12.8 %
Dry Hop	Simcoe	40 g	2 day(s)	13.2 %
Dry Hop	Ekuanot	40 g	2 day(s)	14.9 %
Dry Hop	Summit	40 g	2 day(s)	17.1 %
Dry Hop	Mosaic	40 g	2 day(s)	12.8 %

## Yeasts

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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP090 - San Diego Super Yeast	Ale	Slant	200 ml	White Labs

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	Gips piwowarski	5 g	Mash	60 min
Water Agent	Sól Epsom	1 g	Mash	60 min
Fining	WirfllocT	1 g	Boil	10 min