

Double West Coast IPA

- Gravity **18.4 BLG**
- ABV ---
- IBU **114**
- SRM **5.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **26.4 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 **11.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Pilznieński | 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 | lunga | 15 g | 60 min | 11 % |
| Boil | Magnum | 10 g | 60 min | 12 % |
| Boil | lunga | 20 g | 20 min | 11 % |
| Whirlpool | Mandarina Bavaria | 25 g | 0 min | 10 % |
| Whirlpool | lunga | 10 g | 0 min | 11 % |
| Dry Hop | Galaxy | 50 g | 4 day(s) | 15 % |
| Dry Hop | Dr Rudi | 40 g | 4 day(s) | 11.8 % |
| 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 |