

Double West Coast IPA 2022_05

- Gravity **18.9 BLG**
- ABV ---
- IBU **100**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.9 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.3 kg (46.5%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 3.3 kg (46.5%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Magnum | 50 g | 60 min | 13.5 % |
| Aroma (end of boil) | Citra | 50 g | 15 min | 12 % |
| Aroma (end of boil) | Sabro | 50 g | 5 min | 15 % |
| Aroma (end of boil) | Amarillo | 25 g | 5 min | 9.5 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |
| Dry Hop | Amarillo | 25 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Tormogarden | Ale | Dry | 5 g | --- |