

# Double West Coast ipa 2021

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **46**
- SRM **5.2**
- 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 **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **38.6 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **29.4 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale CRISP	8 kg (87%)	81 %	4
Grain	Rice, Flaked	0.8 kg (8.7%)	70 %	2
Grain	Weyermann - Carapils	0.4 kg (4.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	20 g	60 min	13 %
Boil	Simcoe	20 g	10 min	14.1 %
Boil	Chinook	20 g	10 min	13 %
Whirlpool	citra	40 g	5 min	13.6 %
Whirlpool	Simcoe	40 g	5 min	13.2 %
Dry Hop	Citra	200 g	3 day(s)	13.2 %
Dry Hop	Mosaic	100 g	5 day(s)	10 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

FM54 Gorączka kalifornijska	Ale	Liquid	1000 ml	Fermentum Mobile
US 05	Ale	Slant	200 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	NaCl	10 g	Mash	90 min
Other	E338	6 g	Bottling	---
Other	Whirfloc	6 g	Boil	5 min