

Double West Coast IPA

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **69**
- SRM **6.9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **39.1 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **30.4 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	8.7 kg (89.7%)	80 %	8
Adjunct	Płatki owsiane	1 kg (10.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	180 g	15 min	10 %
Whirlpool	Mosaic	70 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM 52	Ale	Slant	300 ml	---