DDH West Coast IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **95**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg *(75.8%)*	65 %	4
Grain	Weyermann - Pale Ale Malt	0.5 kg *(7.6%)*	85 %	6
Grain	Weyermann - Pale Wheat Malt	0.5 kg *(7.6%)*	85 %	4
Grain	Acid Malt	0.1 kg *(1.5%)*	58.7 %	8
Grain	Płatki owsiane	0.5 kg *(7.6%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	12.5 %
Boil	Azacca	30 g	30 min	10 %
Whirlpool	Citra	30 g	20 min	11.4 %
Whirlpool	Chinook	20 g	20 min	11.9 %
Dry Hop	Chinook	15 g	8 day(s)	11.9 %
Dry Hop	Chinook	15 g	5 day(s)	11.9 %
Dry Hop	Styrian Golding	50 g	8 day(s)	4 %
Dry Hop	Styrian Golding	50 g	5 day(s)	4 %

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

Dry Hop	El Dorado	15 g	8 day(s)	12.4 %
Dry Hop	El Dorado	15 g	5 day(s)	12.4 %
Dry Hop	Cascade	25 g	8 day(s)	7.4 %
Dry Hop	Cascade	25 g	5 day(s)	7.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand