

# Double West Coast IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **126**
- SRM **4.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30 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 **15.1 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Pilzneński          | 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 %       |
| Boil      | Citra                  | 20 g   | 15 min   | 12 %       |
| Boil      | Summit                 | 15 g   | 15 min   | 15 %       |
| Whirlpool | Mandarina Bavaria      | 30 g   | 0 min    | 10 %       |
| Whirlpool | lunga                  | 10 g   | 0 min    | 11 %       |
| Dry Hop   | Galaxy                 | 50 g   | 4 day(s) | 15 %       |
| Dry Hop   | Citra                  | 40 g   | 4 day(s) | 12 %       |

|         |         |      |          |        |
|---------|---------|------|----------|--------|
| 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 |