

# Double West coast ipa

---

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **66**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **1 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pilzneński           | 4 kg (48.5%) | 81 %  | 4   |
| Grain | Viking Pale Ale malt | 4 kg (48.5%) | 80 %  | 5   |
| Grain | Weyermann - Carapils | 0.25 kg (3%) | 78 %  | 4   |

## Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil                | Green Bullet | 30 g   | 60 min   | 11 %       |
| Boil                | Motueka      | 25 g   | 15 min   | 7 %        |
| Boil                | Enigma (AUS) | 25 g   | 15 min   | 17.2 %     |
| Aroma (end of boil) | Motueka      | 25 g   | 5 min    | 7 %        |
| Aroma (end of boil) | Enigma (AUS) | 25 g   | 5 min    | 17.2 %     |
| Whirlpool           | Motueka      | 25 g   | 0 min    | 7 %        |
| Whirlpool           | Enigma (AUS) | 25 g   | 0 min    | 17.2 %     |
| Dry Hop             | Motueka      | 25 g   | 3 day(s) | 7 %        |
| Dry Hop             | Enigma (AUS) | 25 g   | 3 day(s) | 17.2 %     |
| Boil                | Cashmere     | 25 g   | 20 min   | 8.8 %      |
| Aroma (end of boil) | Cashmere     | 25 g   | 5 min    | 8.8 %      |

|           |          |       |          |       |
|-----------|----------|-------|----------|-------|
| Whirlpool | Cashmere | 25 g  | 0 min    | 8.8 % |
| Dry Hop   | Cashmere | 25 g  | 3 day(s) | 8.8 % |
| Dry Hop   | X13      | 100 g | 3 day(s) | 10 %  |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 300 ml | ---        |