

# Peated double west coast ipa

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **69**
- SRM **4.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód CHÂTEAU PEATED 45ppm	5 kg (62.5%)	80 %	4
Grain	Viking Pale Ale malt	3 kg (37.5%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	60 g	60 min	11 %
Boil	Mosaic	30 g	20 min	10 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %
Whirlpool	Mosaic	40 g	0 min	10 %
Dry Hop	Simcoe	200 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	400 ml	---