

# Double West Coast ipa 2021

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **39**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (85.7%)	82 %	4
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (7.1%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Simcoe	20 g	10 min	13.2 %
Whirlpool	Citra k	40 g	5 min	12 %
Whirlpool	Simcoe	30 g	5 min	13.2 %
Dry Hop	Citra k	60 g	3 day(s)	12 %
Dry Hop	Mosaic K	100 g	5 day(s)	11.5 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	NaCl	10 g	Mash	90 min
Other	E338	6 g	Bottling	---
Other	Whirfloc	6 g	Boil	5 min