

# Double West Coast ipa

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **77**
- SRM **8.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **27.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount        | Yield | EBC |
|-------|-------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt     | 5 kg (54.3%)  | 82 %  | 4   |
| Grain | simspons extra pale ale | 2 kg (21.7%)  | 85 %  | 3   |
| Grain | simpsons imperial       | 1 kg (10.9%)  | 79 %  | 45  |
| Grain | Dextrine simpsons       | 0.5 kg (5.4%) | 72 %  | 2   |
| Grain | Simpsons - Caramalt     | 0.2 kg (2.2%) | 76 %  | 69  |
| Grain | Słód owsiany simpsons   | 0.5 kg (5.4%) | 61 %  | 5   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Puławski   | 30 g   | 60 min   | 7 %        |
| Boil      | Chinook    | 50 g   | 60 min   | 13 %       |
| Whirlpool | Mosaic     | 50 g   | 10 min   | 10 %       |
| Whirlpool | Cascade    | 50 g   | 10 min   | 6 %        |
| Dry Hop   | Equinox    | 30 g   | 2 day(s) | 13.1 %     |
| Dry Hop   | Mosaic     | 50 g   | 2 day(s) | 10 %       |
| Dry Hop   | Centennial | 50 g   | 2 day(s) | 10.5 %     |

## Yeasts

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

| <b>Name</b>                  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|------------------------------|-------------|-------------|---------------|-------------------|
| mój blend us05 + mangrove wc | Ale         | Slant       | 300 ml        | ---               |