

# Double West Coast IPA

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **82**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4.7 kg (100%)	80.5 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	40 min	12 %
Boil	el dorado	10 g	30 min	11 %
Boil	Chinook	10 g	20 min	13 %
Boil	Chinook	10 g	15 min	13 %
Aroma (end of boil)	Summit	10 g	10 min	17 %
Whirlpool	Citra	30 g	10 min	12 %
Whirlpool	Centennial	25 g	10 min	10.5 %
Whirlpool	triumph	25 g	10 min	9 %
Whirlpool	Summit	15 g	10 min	17 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Ekuanot	25 g	2 day(s)	14 %
Dry Hop	El Dorado	25 g	2 day(s)	15 %

Dry Hop	Centennial	15 g	2 day(s)	10.5 %
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### **Yeasts**

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11.5 g	Fermentis