

# Double West Coast IPA

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- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **51**
- SRM **7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg (65%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (5%)	78 %	4
Grain	Płatki owsiane	0.5 kg (5%)	60 %	3
Grain	Weyermann - Pale Ale Malt	2 kg (20%)	85 %	7
Dry Extract	Suchy ekstrakt słodowy jasny	0.5 kg (5%)	95 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	10.5 %
Whirlpool	Cascade	50 g	20 min	6 %
Whirlpool	Simcoe	50 g	15 min	13.2 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
Dry Hop	Cascade	50 g	3 day(s)	6 %
Dry Hop	Enigma (AUS)	100 g	3 day(s)	17.2 %

## 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>
FM52 Amerykański Sen	Ale	Slant	700 ml	Fermentum Mobile

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Whirlfloc	2.5 g	Boil	5 min