

# ICE DOUBLE WEST COAST IPA - III FPD

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **63**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (26.3%)	82 %	4
Grain	Viking Pale Ale malt	5 kg (52.6%)	80 %	5
Sugar	cukier	2 kg (21.1%)	--- %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	80 g	60 min	4 %
Whirlpool	lunga	50 g	15 min	11 %
Whirlpool	Dr Rudi	50 g	15 min	11.8 %
Whirlpool	Mosaic	50 g	15 min	10 %
Whirlpool	Galaxy	50 g	15 min	15 %
Dry Hop	lunga	50 g	2 day(s)	11 %
Dry Hop	Dr Rudi	50 g	2 day(s)	11.8 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %
Dry Hop	Galaxy	50 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	10 ml	Fermentum Mobile

Safale US-05	Ale	Slant	50 ml	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	5 g	Boil	15 min