

# West Coast Double AIPA

- Gravity **20.4 BLG**
- ABV ---
- IBU **78**
- SRM **17**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5.5 kg (73.3%)	80 %	4
Grain	Monachijski	1.5 kg (20%)	80 %	16
Grain	Aromatic Malt	0.2 kg (2.7%)	78 %	51
Grain	Simpsons - Crystal Extra Dark	0.3 kg (4%)	74 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Simcoe	20 g	30 min	13 %
Boil	Columbus/Tomahawk/Zeus	10 g	15 min	15.5 %
Boil	Mosaic	10 g	15 min	10 %
Aroma (end of boil)	Simcoe	10 g	10 min	13 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	Simcoe	10 g	5 min	13 %
Aroma (end of boil)	Mosaic	10 g	5 min	10 %
Aroma (end of boil)	Simcoe	10 g	0 min	13 %
Aroma (end of boil)	Mosaic	20 g	0 min	10 %

Dry Hop	Simcoe	30 g	6 day(s)	13 %
Dry Hop	Mosaic	40 g	6 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	20 g	Mangrove Jack's