

# West Coast IPA double

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **65**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (52.9%) | 85 %  | 7   |
| Grain | Weyermann - Pilsner Malt  | 3.5 kg (41.2%) | 81 %  | 5   |
| Grain | Weyermann - Carapils      | 0.5 kg (5.9%)  | 78 %  | 4   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Chinook | 50 g   | 55 min   | 13 %       |
| Boil    | Mosaic  | 50 g   | 10 min   | 10 %       |
| Boil    | Citra   | 50 g   | 5 min    | 12 %       |
| Dry Hop | Citra   | 100 g  | 5 day(s) | 12 %       |
| Dry Hop | Mosaic  | 50 g   | 5 day(s) | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |