Double Wesct Coast IPA 2022_05

- Gravity **18.9 BLG**
- ABV **---**
- IBU **100**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.9 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.3 kg *(46.5%)*	81 %	4
Grain	Viking Pale Ale malt	3.3 kg *(46.5%)*	80 %	5
Grain	Pszeniczny	0.5 kg *(7%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Aroma (end of boil)	Citra	50 g	15 min	12 %
Aroma (end of boil)	Sabro	50 g	5 min	15 %
Aroma (end of boil)	Amarillo	25 g	5 min	9.5 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Amarillo	25 g	5 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Tormogarden	Ale	Dry	5 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.