

## #209 West Coast IPA R\*

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **65**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **67 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5.7 kg (94.2%)	81 %	4
Grain	Weyermann - Carapils	0.15 kg (2.5%)	78 %	4
Sugar	Brown Sugar, Light	0.2 kg (3.3%)	100 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	22 g	60 min	16.5 %
Boil	Centennial	50 g	10 min	8.9 %
Boil	Columbus/Tomahawk/Zeus	27 g	5 min	16.5 %
Dry Hop	Talus	100 g	5 day(s)	8.2 %
Dry Hop	Centennial	50 g	5 day(s)	10.5 %
Dry Hop	Citra	50 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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WLP001 - California Ale Yeast	Ale	Liquid	1000 ml	White Labs
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## Notes

- Woda do zacierania i wyśładzania:  
R/O - 5l  
Woda sklepowa - 7l  
Woda kranowa - 15l

Drożdże z własnej stacji propagacji. Starter 1000ml  
*Mar 1, 2025, 10:55 AM*