

## #204 West Coast IPA Wlkp

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **59**
- SRM **5**
- 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 **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **67 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

### Fermentables

| Type  | Name                                     | Amount         | Yield | EBC |
|-------|------------------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński                      | 4 kg (64%)     | 80 %  | 4   |
| Grain | Weyermann - Carapils                     | 0.25 kg (4%)   | 78 %  | 4   |
| Sugar | Brown Sugar, Light                       | 0.1 kg (1.6%)  | 100 % | 16  |
| Grain | Simpsons - Maris Otter (nie pytaj czemu) | 1.9 kg (30.4%) | 81 %  | 6   |

### Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 60 min   | 16.5 %     |
| Boil    | Motueka                | 50 g   | 10 min   | 7.2 %      |
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 5 min    | 16.5 %     |
| Dry Hop | Motueka                | 50 g   | 5 day(s) | 7.2 %      |
| Dry Hop | Talus                  | 50 g   | 5 day(s) | 8.2 %      |
| Dry Hop | Simcoe                 | 50 g   | 5 day(s) | 13.2 %     |
| Dry Hop | Idaho 7 Cryo           | 25 g   | 5 day(s) | 21 %       |

### Yeasts

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

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 22 g   | Fermentis  |