

#204 West Coast IPA Wlcp

- 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 **BREWNES.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