

#204 West Coast IPA Wlqp

- 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 |