

West Coast Columbus Riwaka

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **49**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	6 kg (92.3%)	80 %	3
Grain	Rice, Flaked	0.4 kg (6.2%)	70 %	2
Sugar	Candi Sugar, Clear	0.1 kg (1.5%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	6 g	60 min	65 %
Boil	Simcoe	10 g	60 min	13.2 %
Dry Hop	columbus BBC	150 g	3 day(s)	15.4 %
Dry Hop	Simcoe	50 g	3 day(s)	12.5 %
Dry Hop	Riwaka	100 g	3 day(s)	3.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	50 ml	Omega

Notes

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

- Woda RO modyfikowana:
zacieranie 23.7 L gips: 4 gr, chlorek wapnia 2gr
wysładzanie 10 L gips 4 gr, chlorek wapnia 2 gr

Do gotowania dorzucić (po przeliczeniu do objętości)

Epsom - 1.7g/10L

NaCl - 0.6g/10L

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