

West Coast IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **70**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (76.9%)	82 %	4
Grain	Castle Malting - Wheat Blanc	1 kg (12.8%)	85 %	5
Grain	Rice, Flaked	0.8 kg (10.3%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus MX	20 g	60 min	15.5 %
Boil	Columbus MX	30 g	30 min	15.5 %
Aroma (end of boil)	Columbus MX	30 g	15 min	15.5 %
Dry Hop	Centennial	150 g	2 day(s)	10.5 %
Dry Hop	Amarillo	150 g	2 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	100 ml	Omega

Notes

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

- Woda RO:kran 1:1 modyfikowana kwasem mlekowym
Zacieranie:
24.5 L - 4ml
Wysładzanie:
12L - 4ml

Gips -3 gr do zacierania
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