

# 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®<br>2,5-4,5 EBC<br>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 **BREWNES.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  
wystadzanie 10 L gips 4 gr, chlorek wapnia 2 gr

Do gotowania dorzucić ( po przeliczeniu do objętości )

Epsom - 1.7g/10L

NaCl - 0.6g/10L

*Jul 17, 2023, 11:30 AM*