

## #209 West Coast IPA R\*

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **65**
- SRM **4.7**
- 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 **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **67 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

### Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 5.7 kg (94.2%) | 81 %  | 4   |
| Grain | Weyermann - Carapils              | 0.15 kg (2.5%) | 78 %  | 4   |
| Sugar | Brown Sugar, Light                | 0.2 kg (3.3%)  | 100 % | 16  |

### Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 22 g   | 60 min   | 16.5 %     |
| Boil    | Centennial             | 50 g   | 10 min   | 8.9 %      |
| Boil    | Columbus/Tomahawk/Zeus | 27 g   | 5 min    | 16.5 %     |
| Dry Hop | Talus                  | 100 g  | 5 day(s) | 8.2 %      |
| Dry Hop | Centennial             | 50 g   | 5 day(s) | 10.5 %     |
| Dry Hop | Citra                  | 50 g   | 5 day(s) | 12 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                               |     |        |         |            |
|-------------------------------|-----|--------|---------|------------|
| WLP001 - California Ale Yeast | Ale | Liquid | 1000 ml | White Labs |
|-------------------------------|-----|--------|---------|------------|

## Notes

- Woda do zacierania i wyśładzania:  
R/O - 5l  
Woda sklepowa - 7l  
Woda kranowa - 15l

Drożdże z własnej stacji propagacji. Starter 1000ml  
*Mar 1, 2025, 10:55 AM*