

CBC x Russian River West Coast IPA



American IPA

Recipe by **Rob Neale**

Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
30 L	3 L	60 mins	78%	24.56 L	17.96 L
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
1.060	1.011	66.8	7.7	6.40%	

Mash and Sparge volumes calculated using the "Grainfather (220V) - Bluetooth Controller" profile.

Fermentables

	Amount	Usage	PPG	EBC
Extra Pale Premium Pilsner Malt Supplier: Weyermann	6.50 kg (80%)	Mash	37.8	2.5
Best Pale Malt Supplier: Simpsons	1.30 kg (16%)	Mash	36.3	5.0
Munich Malt Supplier: Simpsons	0.35 kg (4%)	Mash	33.1	21.5

Mash Steps

	Temp	Time
Mash In	67 °C	60 min
Mash Out	75 °C	10 min

Hops

	Amount	Type	Usage	Time	AA
Chinook (IBU: 12.0)	15.00 g (3%)	Pellet	Boil	60 min	11.4
Centennial (IBU: 6.0)	10.00 g (2%)	Pellet	Boil	45 min	9.3
Cascade (IBU: 6.3)	20.00 g (4%)	Pellet	Boil	30 min	5.8
Chinook (IBU: 10.2)	35.00 g (6%)	Pellet	Boil	10 min	11.4
Cascade (IBU: 3.0)	20.00 g (4%)	Pellet	Boil	10 min	5.8

Hops	Amount	Type	Usage	Time	AA
Simcoe (IBU: 9.9)	30.00 g (5%)	Pellet	Boil	10 min	13
Centennial (IBU: 4.7)	20.00 g (4%)	Pellet	Boil	10 min	9.3
Cascade (IBU: 1.1)	20.00 g (4%)	Pellet	Hop Stand	20 min	5.8
Simcoe (IBU: 8.9)	70.00 g (13%)	Pellet	Hop Stand	20 min	13
Centennial (IBU: 1.8)	20.00 g (4%)	Pellet	Hop Stand	20 min	9.3
Amarillo (IBU: 3.0)	40.00 g (7%)	Pellet	Hop Stand	20 min	7.7
Centennial (IBU: 0.0)	50.00 g (9%)	Pellet	Dry Hop	3 days	9.3
Cascade (IBU: 0.0)	40.00 g (7%)	Pellet	Dry Hop	3 days	5.8
Amarillo (IBU: 0.0)	60.00 g (11%)	Pellet	Dry Hop	3 days	7.7
Simcoe (IBU: 0.0)	100.00 g (18%)	Pellet	Dry Hop	3 days	13

Yeast	Amount	Attenuation
California Ale Product Code: WLP001	3 packets	80 %

Extras	Amount	Usage	Time
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Fermentation Steps	Temp	Time
Primary	18 °C	7 days
Diac rest	23 °C	3 days
Dry Hop	15 °C	2 days
Crash	4 °C	2 days

Notes

Based loosely on Blind Pig. Target below water profile:

CA MG NA HCO3 SO4 CL
76 15 10 25 130 50

Dry hop at 15C and hold for two days, crash and hold for a day, then dump. We used NBS Clarity, or chill till tasty and/or clear.