West Coast Tropical Macarena

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **44**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **3 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **3 min** at **76C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(100%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Denali	20 g	20 min	14 %
Boil	Denali	30 g	5 min	14 %
Whirlpool	Azacca	30 g	5 min	14 %
Whirlpool	Galaxy 2017	30 g	5 min	14.5 %
Dry Hop	Galaxy 2017	70 g	5 day(s)	14.5 %
Dry Hop	Azacca	70 g	5 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	4 g	Boil	0 min

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

Water Agent	NaCl	5 g	Mash	90 min