

Weast Coast Chinook + Amarillo

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **52**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|---------------|-------|-----|
| Grain | jęczmienny wiedeński Weyermann® | 0.5 kg (9.1%) | 79 % | 7 |
| Grain | Weyermann pszeniczny jasny | 1 kg (18.2%) | 80 % | 6 |
| Grain | Weyermann - Pale Ale Malt | 4 kg (72.7%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--|--------|--------|------------|
| Boil | Chinook | 10 g | 60 min | 13 % |
| Boil | Chinook | 20 g | 15 min | 13 % |
| Boil | CRYO hops® - granulát z lupuliny - AMARILLO® | 10 g | 15 min | 17.5 % |
| Whirlpool | Chinook | 20 g | 10 min | 13 % |
| Whirlpool | CRYO hops® - granulát z lupuliny - AMARILLO® | 15 g | 10 min | 17.5 % |

Yeasts

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

| | | | | |
|-------------------------------------|-----|--------|-------|-----------|
| Fermentum Mobile FM53 Voss kveik | Ale | Liquid | 60 ml | Fermentum |
|-------------------------------------|-----|--------|-------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|-------|
| Fining | Whirlfloc T | 10 g | Boil | 7 min |