West Coastcik IDAHO7

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **48**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg *(83.3%)*	82 %	4
Grain	Viking Wheat Malt	1 kg *(16.7%)*	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho 7	30 g	60 min	12.7 %
Boil	Citra	10 g	20 min	12.7 %
Aroma (end of boil)	Nelson Sauvin	20 g	1 min	12.3 %
Aroma (end of boil)	Mosaic	20 g	1 min	13.4 %
Dry Hop	Citra	40 g	5 day(s)	12.7 %
Dry Hop	Nelson Sauvin	20 g	5 day(s)	12.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
gęstwa us-05	Ale	Liquid	300 ml	Fermentis

Extras

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

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	10 min