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® - granulat z lupuliny - AMARILLO®	10 g	15 min	17.5 %
Whirlpool	Chinook	20 g	10 min	13 %
Whirlpool	CRYO hops® - granulat z lupuliny - AMARILLO®	15 g	10 min	17.5 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

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