

Nauti Pint West Coast IPA - 2023 - 6%

American IPA

Author: NautiPint BrewMaster

Type: All Grain

IBU : 59 (Tinseth)
 BU/GU : 1.05
 Color : 9 SRM
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.055
 Original Gravity : 1.057
 Final Gravity : 1.011

Fermentables (49 lb 6.9 oz)

42 lb 6 oz - Pale Malt 3 °L (85.7%)
 4 lb 0.5 oz - Carapils/Carafoam 2 °L (8.2%)
 3 lb 0.4 oz - Caramunich I 38.2 °L (6.1%)

Hops (24 oz)

90 min - 0.25 oz - Columbus/Tomahawk/Zeus (CTZ)...
 90 min - 0.25 oz - Simcoe - 13% (3 IBU)
 60 min - 0.25 oz - Columbus/Tomahawk/Zeus (CTZ)...
 60 min - 0.25 oz - Simcoe - 13% (3 IBU)
 30 min - 1 oz - Columbus/Tomahawk/Zeus (CTZ)...
 30 min - 1 oz - Simcoe - 13% (8 IBU)
 15 min - 2 oz - Columbus/Tomahawk/Zeus (CTZ)...
 15 min - 2 oz - Simcoe - 13% (10 IBU)
 10 min - 4 oz - Cascade - 5.5% (6 IBU)
 1 min - 2 oz - Columbus/Tomahawk/Zeus (CTZ) -...
 1 min - 2 oz - Simcoe - 13% (1 IBU)

Dry Hops

3 days - 2 oz - Amarillo - 9.2%
 3 days - 2 oz - Centennial - 10%
 3 days - 2 oz - Columbus/Tomahawk/Zeus (CTZ)...
 3 days - 2 oz - Simcoe - 13%
 3 days - 1 oz - Cascade - 5.5%

Miscellaneous

15 min - Boil - 4 items - Whirlfloc
 15 min - Boil - 16 g - Yeast Nutrients

Yeast

4 pkg - Fermentis Safale American US-05

Starter

Step 1: 4.5 L (15.59 oz DME / 19.05 oz LME)
 1217 billion yeast cells
 14 million cells / ml

Blichmann boilermaker 30

Batch Size : 24 gal
 Boil Size : 24.79 gal
 Post-Boil Vol : 24 gal

Mash Water : 20.99 gal
 Sparge Water : 10.54 gal
 Boil Time : 60 min
 Total Water : 31.54 gal



9 SRM

Mash Efficiency: 70%

Mash Profile

High fermentability plus mash out
 149 °F - 60 min - Temperature
 167 °F - 10 min - Mash Out

Fermentation Profile

Standard
 64.4 °F - 9 days - Primary
 66.2 °F - 1 days - Primary
 68 °F - 1 days - Primary
 69.8 °F - 7 days - Primary
 33.8 °F - 5 days - Cold Crash

Water Profile

Reverse Osmosis Water (Hoppy)
 Ca 39 Mg 6 Na 8 Cl 20 SO 96
 SO/Cl ratio: 4.8
 Mash pH: 5.51

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

So many hop additions can fill the spider. Need to stir and pour hot wort over top after each addition.

<http://www.thebrewingnetwork.com/forum/viewtopic.php?f=14&t=13510&hilit=green+flash&start=8>