

## CRISP Chevallier West Coast

Big, Bold & Hoppy | ABV 5.2% | IBU 53 | OG 1053 SG 1012

The best of British malts meets the best of American hops. The hop loading brings a sledgehammer of bitterness and flavour but the malt bill stands by its side providing the body and mouthfeel the west coast IPA deserves.

### BASICS

BATCH SIZE (LITRES):	163.6
BATCH SIZE (UK BARRELS):	10
ORIGINAL GRAVITY:	1053 SG
FINAL GRAVITY:	1012 SG
IBUs:	53
COLOUR (EBC/SRM):	18 / 9
BREWHOUSE EFFICIENCY:	80%

### INGREDIENTS

 MALTS	(kg)	%
CHEVALLIER	314	85
TORREFIED WHEAT	38.3	10
CARAMALT	20.5	5

### METHODS / TIMINGS



#### TEMPERATURES

MASH TEMP:	65°C / 149°F
COLLECTION TEMP:	18°C / 64.4°F
FERMENTATION TEMP:	20°C / 68°F



MASH LIQUOR VOL (LITRES): 861



LIQUOR / MASH RATIO: 2.5 : 1



#### TIMINGS

MASH: 60 mins BOIL: 60 mins



#### YEAST

US05



#### Carl's Top Tip

"At the end of the boil cool the wort to 80°C then add the late hops. Split the dry hop addition"



### HOPS

(grams)

Alpha Acid%

Contribution

Add

Magnum	1200	10%	31%	60 min
Eruka	1000	18.5%	38%	30 min
Columbus	1000	16%	31%	30 min
Eureka	2000	18.5%	0%	0 min
Columbus	2000	16%	0%	0 min
Cascade	1000	7%	0%	0 min
Simcoe	2500	0%	0%	Dry Hop
Equanot	5000	0%	0%	Dry Hop
Citra	5000	0%	0%	Dry Hop