

Dziki zachód

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **55**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **37.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **37.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilznieński | 6.5 kg (86.7%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 1 kg (13.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | mosaic | 20 g | 60 min | 12 % |
| Boil | mosaic | 50 g | 20 min | 12 % |
| Boil | centennial | 30 g | 20 min | 8.5 % |
| Whirlpool | mosaic | 30 g | 5 min | 12 % |
| Whirlpool | centennial | 20 g | 5 min | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------|--------|-----------|----------|
| Spice | earl grey | 150 g | Secondary | 7 day(s) |