

# IPA #20 WEST COAST GORZKI JAK CHUJ

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **94**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **465.5 liter(s)**
- Total mash volume **598.5 liter(s)**

## Fermentables

| Type  | Name               | Amount        | Yield  | EBC |
|-------|--------------------|---------------|--------|-----|
| Grain | Pilzński Weyermann | 133 kg (100%) | 80.6 % | 3.5 |

## Hops

| Use for   | Name        | Amount | Time     | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil      | Simcoe Cryo | 600 g  | 60 min   | 26 %       |
| Whirlpool | Simcoe Cryo | 800 g  | 15 min   | 26 %       |
| Whirlpool | Idaho 7     | 1000 g | 15 min   | 14.5 %     |
| Dry Hop   | Idaho 7     | 3000 g | 3 day(s) | 14.5 %     |
| Dry Hop   | Simcoe Cryo | 2200 g | 3 day(s) | 26 %       |
| Dry Hop   | Vic Secret  | 5000 g | 3 day(s) | 19.8 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 1000 g | Fermentis  |

## Notes

- Simcoe Cryo, Vic Secret, Idaho7 razem 15 kg  
100 IBU  
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