

Lab #4 - Wybrzeźnik Zachodni

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **64**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **19 %/h**
- Boil size **14.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (46.2%)	81 %	4
Grain	Pale Ale Strzegom	1.5 kg (46.2%)	80 %	6
Grain	Słód pszeniczny Bestmalz	0.25 kg (7.7%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	17.5 g	60 min	12 %
Boil	Amarillo	7.5 g	60 min	10.1 %
Boil	lunga	7.5 g	30 min	11 %
Whirlpool	Ahtanum	15 g	0 min	5 %
Dry Hop	Talus	20 g	3 day(s)	7.4 %
Dry Hop	Mosaic	12.5 g	3 day(s)	12.1 %
Dry Hop	Citra	12.5 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	5.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	---