

## Raróg (West Coast IPA)

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **73**
- SRM **6.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (90.9%)  | 85 %  | 7   |
| Grain | Weyermann - Carapils      | 0.5 kg (9.1%) | 78 %  | 4   |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Simcoe   | 20 g   | 60 min   | 13.2 %     |
| Boil                | Crystal  | 10 g   | 20 min   | 4.5 %      |
| Boil                | Cashmere | 10 g   | 10 min   | 8 %        |
| Aroma (end of boil) | Crystal  | 20 g   | 30 min   | 4.5 %      |
| Aroma (end of boil) | Cashmere | 20 g   | 30 min   | 8 %        |
| Whirlpool           | Simcoe   | 10 g   | 30 min   | 13.2 %     |
| Dry Hop             | Cashmere | 30 g   | 3 day(s) | 8 %        |
| Dry Hop             | Simcoe   | 30 g   | 3 day(s) | 13.2 %     |
| Dry Hop             | Crystal  | 30 g   | 3 day(s) | 4.5 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |           |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|

## Notes

- Piwo bardzo dobre.  
*Apr 24, 2019, 11:53 AM*