

Sunny West

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **68**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **51 C**, Time **5 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **5 min** at **51C**
- Keep mash **30 min** at **72C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.8 kg (58.3%)	80 %	4
Grain	Żytni	0.5 kg (10.4%)	85 %	8
Grain	Viking Pale Ale malt	1 kg (20.8%)	80 %	5
Grain	Pszeniczny	0.5 kg (10.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	40 min	10 %
Aroma (end of boil)	Citra	30 g	15 min	12 %
Aroma (end of boil)	Mosaic	35 g	15 min	10 %
Dry Hop	Citra	20 g	5 day(s)	12 %
Dry Hop	Mosaic	45 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
liberty bell	Ale	Dry	11 g	Mangrove

Extras

Type	Name	Amount	Use for	Time
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Other	Dodatek do piany	5 g	Primary	10 day(s)
Fining	Mech irlandzki	5 g	Boil	15 min