

# West Coast Amore Pretta

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **18.2 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Pilzneński                         | 2 kg (57.1%)   | 81 %  | 4   |
| Grain | Grodziski pszeniczny wędzony dębem | 0.6 kg (17.1%) | 80 %  | 3   |
| Grain | Pszeniczny                         | 0.6 kg (17.1%) | 85 %  | 4   |
| Grain | Weyermann - Carapils               | 0.3 kg (8.6%)  | 78 %  | 4   |

## Hops

| Use for   | Name         | Amount | Time     | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil      | Zula         | 10 g   | 50 min   | 11 %       |
| Boil      | Amore pretta | 5 g    | 10 min   | 11.2 %     |
| Whirlpool | Amore pretta | 10 g   | 20 min   | 11.2 %     |
| Dry Hop   | Amore pretta | 15 g   | 5 day(s) | 11.2 %     |
| Dry Hop   | Książęcy     | 15 g   | 5 day(s) | 7 %        |

## Yeasts

| Name                    | Type | Form  | Amount | Laboratory |
|-------------------------|------|-------|--------|------------|
| Gozdawa - US West Coast | Ale  | Slant | 100 ml | Gozdawa    |