

# WEST WYTRAWNY DO KOŚCI

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **46**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **0 %**
- Size with trub loss **50 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **57.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **41.7 liter(s)**
- Total mash volume **55.6 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **75 min**

## Mash step by step

- Heat up **41.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **75 min** at **68C**
- Sparge using **30 liter(s)** of **76C** water or to achieve **57.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 13.89 kg (100%) | 80 %  | 4   |

## Hops

| Use for   | Name                | Amount | Time     | Alpha acid |
|-----------|---------------------|--------|----------|------------|
| Boil      | Centennial          | 10 g   | 60 min   | 10.1 %     |
| Boil      | Centennial          | 20 g   | 10 min   | 10.1 %     |
| Whirlpool | Centennial (71-78*) | 235 g  | 30 min   | 10.1 %     |
| Dry Hop   | Centennial          | 235 g  | 2 day(s) | 10.1 %     |

## Yeasts

| Name                 | Type | Form | Amount  | Laboratory |
|----------------------|------|------|---------|------------|
| Danstar - Nottingham | Ale  | Dry  | 40.74 g | Danstar    |