

## West z nad Wisły ver 2

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- Gravity **13.6 BLG**
- ABV ---
- IBU **44**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński           | 11 kg (95.7%) | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (4.3%) | 78 %  | 4   |

### Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | lunga    | 100 g  | 20 min   | 11 %       |
| Whirlpool | Simcoe   | 50 g   | 5 min    | 13.2 %     |
| Whirlpool | Citra    | 50 g   | 5 min    | 12 %       |
| Whirlpool | Amarillo | 50 g   | 5 min    | 9.5 %      |
| Dry Hop   | Simcoe   | 100 g  | 3 day(s) | 13.2 %     |
| Dry Hop   | Amarillo | 100 g  | 3 day(s) | 9.5 %      |
| Dry Hop   | Citra    | 100 g  | 3 day(s) | 12 %       |

### Yeasts

| Name                      | Type | Form | Amount | Laboratory |
|---------------------------|------|------|--------|------------|
| Danstar BRY-97 West Coast | Ale  | Dry  | 44 g   | danstar    |

### Extras

| Type        | Name                 | Amount | Use for | Time   |
|-------------|----------------------|--------|---------|--------|
| Water Agent | NaCl                 | 10 g   | Boil    | 60 min |
| Fining      | Whirfloc (1 tabletk) | 6 g    | Boil    | 5 min  |