

Dziki zachód

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **84**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|--------------|-------|-----|
| Grain | Colorado Pale Base | 3 kg (60%) | 79 % | 7 |
| Grain | Monachijski Ciemny Steinbach | 1 kg (20%) | 100 % | 30 |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (10%) | 82 % | 5 |
| Grain | Weyermann - Carapils | 0.5 kg (10%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Citra | 30 g | 5 min | 13.5 % |
| Boil | Mosaic | 30 g | 5 min | 12 % |
| Boil | Galaxy | 30 g | 5 min | 14.5 % |
| Whirlpool | Galaxy | 50 g | 20 min | 14.5 % |
| Whirlpool | Citra | 50 g | 20 min | 13.5 % |
| Whirlpool | Mosaic | 50 g | 20 min | 12 % |
| Dry Hop | Galaxy | 50 g | 2 day(s) | 14.5 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 13.5 % |

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|---------|--------|------|----------|------|
| Dry Hop | Mosaic | 50 g | 2 day(s) | 12 % |
|---------|--------|------|----------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|------|--------|---------|------------|
| WLP640 Brettanomyces anomalous | Ale | Liquid | 1000 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|--------|---------|--------|
| Fining | Whirllock-T | 2.5 g | Boil | 10 min |
| Water Agent | Chlorek wapnia | 3 g | Mash | --- |
| Water Agent | Kwas mlekowy 80% | 5 g | Mash | --- |