

Dziki zachód II -2019

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **67**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **6 %**
- Size with trub loss **42.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **49.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **36.9 liter(s)**

Steps

- Temp **64 C**, Time **80 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26.7 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **5 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **33.2 liter(s)** of **76C** water or to achieve **49.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	9 kg (87.8%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (9.8%)	79 %	10
Grain	Pszoniczny	0.25 kg (2.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	mosaic	60 g	60 min	12 %
Boil	mosaic	60 g	20 min	12 %
Boil	centennial	35 g	20 min	8.5 %
Aroma (end of boil)	mosaic	40 g	1 min	12 %
Aroma (end of boil)	centennial	25 g	1 min	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	earl grey	150 g	Secondary	5 day(s)