

Dziki zachód II

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **62**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **49.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **36 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 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **5 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **33.6 liter(s)** of **76C** water or to achieve **49.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	9 kg (90%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (10%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	mosaic	60 g	60 min	12 %
Boil	mosaic	50 g	20 min	12 %
Boil	centennial	30 g	20 min	8.5 %
Aroma (end of boil)	mosaic	40 g	1 min	12 %
Aroma (end of boil)	centennial	20 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)
-------	-----------	-------	-----------	----------