

KassWest

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **54**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **58 liter(s)**
- Trub loss **5 %**
- Size with trub loss **60.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **72.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **44.4 liter(s)**
- Total mash volume **59.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **4 min**

Mash step by step

- Heat up **44.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **77C**
- Sparge using **42.7 liter(s)** of **76C** water or to achieve **72.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 11.84 kg (80%) | 80 % | 4 |
| Grain | Monachijski | 1.04 kg (7%) | 80 % | 16 |
| Grain | Pszeniczny | 1.48 kg (10%) | 85 % | 4 |
| Grain | Cara Gold Castlemalting | 0.44 kg (3%) | 78 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Magnum | 55 g | 60 min | 14.5 % |
| Boil | Columbus/Tomahawk/Zeus | 50 g | 15 min | 15.9 % |
| Boil | Centennial | 50 g | 10 min | 10 % |
| Boil | Simcoe | 50 g | 5 min | 11.9 % |
| Aroma (end of boil) | Citra | 52 g | 1 min | 12.7 % |
| Dry Hop | Centennial | 100 g | 5 day(s) | 10 % |
| Dry Hop | Simcoe | 100 g | 5 day(s) | 11.9 % |
| Dry Hop | Amarillo | 100 g | 5 day(s) | 10.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|-------------|-------------|---------------|-------------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 11.5 g | Mangrove Jack's |