

West #3 #4 różne chmielenie na zimno (cryo hops)

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **40**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **47.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (45.5%)	80 %	5
Grain	Strzegom Pilzneński	5 kg (45.5%)	80 %	4
Grain	Weyermann - Carapils	1 kg (9.1%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Aroma (end of boil)	Idaho 7	50 g	1 min	12.7 %
Aroma (end of boil)	Centennial	100 g	1 min	10.5 %
Aroma (end of boil)	Exp 2/20	100 g	1 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Dry	23 g	---