

# West Huta IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **62**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.5 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg (82.8%)	90 %	5
Grain	Pszeniczny	0.5 kg (17.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	35 g	60 min	8.3 %
Whirlpool	Motueka	25 g	20 min	8.3 %
Dry Hop	Motueka	40 g	2 day(s)	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	100 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Wirefloc	0.8 g	Boil	5 min