

## West z nad Wisły ver 2

- Gravity **13.6 BLG**
- ABV ---
- IBU **44**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	11 kg (95.7%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (4.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	20 min	11 %
Whirlpool	Simcoe	50 g	5 min	13.2 %
Whirlpool	Citra	50 g	5 min	12 %
Whirlpool	Amarillo	50 g	5 min	9.5 %
Dry Hop	Simcoe	100 g	3 day(s)	13.2 %
Dry Hop	Amarillo	100 g	3 day(s)	9.5 %
Dry Hop	Citra	100 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar BRY-97 West Coast	Ale	Dry	44 g	danstar

### Extras

Type	Name	Amount	Use for	Time
Water Agent	NaCl	10 g	Boil	60 min
Fining	Whirfloc (1 tabletk)	6 g	Boil	5 min