

## West z nad Wisły

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **35**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **36.3 liter(s)**
- Total mash volume **50.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	13.5 kg (93.1%)	81 %	4
Grain	Monachijski	1 kg (6.9%)	80 %	16

### 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	20 g	danstar