

West z nad Wisły

- 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 |