

Zachodnie Wybrzeże

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **61**
- SRM **7.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **2 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (51.9%)	79 %	6
Grain	Strzegom Pilzneński	0.8 kg (20.8%)	80 %	4
Grain	Pszeniczny	0.4 kg (10.4%)	85 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (13%)	79 %	16
Grain	Cara Gold Castlemalting	0.15 kg (3.9%)	78 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	10 min	12 %
Dry Hop	Citra szyszki	15 g	3 day(s)	12 %
Dry Hop	Simcoe	10 g	3 day(s)	13.2 %
Boil	Magnum	25 g	60 min	13.5 %
Dry Hop	Mosaic	10 g	3 day(s)	10 %
Dry Hop	Amarillo	10 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - American Ale	Ale	Liquid	200 ml	Wyeast Labs
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