

# Dziki zachód

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **84**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Base	3 kg (60%)	79 %	7
Grain	Monachijski Ciemny Steinbach	1 kg (20%)	100 %	30
Grain	Słód pszeniczny Bestmalz	0.5 kg (10%)	82 %	5
Grain	Weyermann - Carapils	0.5 kg (10%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	5 min	13.5 %
Boil	Mosaic	30 g	5 min	12 %
Boil	Galaxy	30 g	5 min	14.5 %
Whirlpool	Galaxy	50 g	20 min	14.5 %
Whirlpool	Citra	50 g	20 min	13.5 %
Whirlpool	Mosaic	50 g	20 min	12 %
Dry Hop	Galaxy	50 g	2 day(s)	14.5 %
Dry Hop	Citra	50 g	2 day(s)	13.5 %

Dry Hop	Mosaic	50 g	2 day(s)	12 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
WLP640 Brettanomyces anomalous	Ale	Liquid	1000 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirllock-T	2.5 g	Boil	10 min
Water Agent	Chlorek wapnia	3 g	Mash	---
Water Agent	Kwas mlekowy 80%	5 g	Mash	---