

## Raróg (West Coast IPA)

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **73**
- SRM **6.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (90.9%)	85 %	7
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Crystal	10 g	20 min	4.5 %
Boil	Cashmere	10 g	10 min	8 %
Aroma (end of boil)	Crystal	20 g	30 min	4.5 %
Aroma (end of boil)	Cashmere	20 g	30 min	8 %
Whirlpool	Simcoe	10 g	30 min	13.2 %
Dry Hop	Cashmere	30 g	3 day(s)	8 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %
Dry Hop	Crystal	30 g	3 day(s)	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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## Notes

- Piwo bardzo dobre.  
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