

# West Coast Amore Pretta

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **18.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (57.1%)	81 %	4
Grain	Grodziski pszoniczny wędzony dębem	0.6 kg (17.1%)	80 %	3
Grain	Pszoniczny	0.6 kg (17.1%)	85 %	4
Grain	Weyermann - Carapils	0.3 kg (8.6%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	10 g	50 min	11 %
Boil	Amore pretta	5 g	10 min	11.2 %
Whirlpool	Amore pretta	10 g	20 min	11.2 %
Dry Hop	Amore pretta	15 g	5 day(s)	11.2 %
Dry Hop	Książęcy	15 g	5 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - US West Coast	Ale	Slant	100 ml	Gozdawa