

WEST WYTRAWNY DO KOŚCI

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **105**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

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

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **-15 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 7.5 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil | Galaxy | 25 g | 60 min | 15 % |
| Boil | Galaxy | 25 g | 5 min | 15 % |
| Whirlpool | Enigma (AUS) | 100 g | 60 min | 17 % |
| Dry Hop | Enigma (AUS) | 100 g | 2 day(s) | 17.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 22 g | fds |