

# Zachodniobrzeżny Jerzyk

- Gravity **14.6 BLG**
- ABV ---
- IBU **73**
- SRM **9.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount        | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale  | 5 kg (90.9%)  | 79 %  | 6   |
| Grain | Karmelowy Czerwony | 0.5 kg (9.1%) | 75 %  | 59  |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 12.5 %     |
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 20 min   | 12.5 %     |
| Boil    | Amarillo               | 20 g   | 15 min   | 8.9 %      |
| Boil    | Amarillo               | 30 g   | 0 min    | 8.9 %      |
| Dry Hop | Ahtanum                | 50 g   | 7 day(s) | 3.4 %      |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 10 g   | Mangrove Jack's |