

# Dziki zachód

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **60**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **64 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.13 kg (40%)	80 %	5
Grain	Pilzneński	2.55 kg (48%)	81 %	4
Grain	Strzegom Pszeniczny	0.43 kg (8%)	81 %	6
Grain	wiedeński	0.21 kg (4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	29.79 g	60 min	12 %
Boil	Amarillo	19.15 g	20 min	9.5 %
Boil	Cascade	12.77 g	20 min	6 %
Boil	centennial	17.02 g	20 min	8.5 %
Aroma (end of boil)	Centennial	8.51 g	1 min	10.5 %
Aroma (end of boil)	Cascade	19.15 g	1 min	6 %
Dry Hop	Citra	17.02 g	4 day(s)	12 %
Dry Hop	Amarillo	12.77 g	4 day(s)	9.5 %
Dry Hop	Cascade	31.91 g	4 day(s)	6 %
Dry Hop	Centennial	27.66 g	4 day(s)	10.5 %

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	4.89 g	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	earl grey	63.83 g	Secondary	7 day(s)