

Dziki zachód

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **55**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **37.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **37.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg (86.7%)	81 %	4
Grain	Weyermann - Carapils	1 kg (13.3%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	mosaic	20 g	60 min	12 %
Boil	mosaic	50 g	20 min	12 %
Boil	centennial	30 g	20 min	8.5 %
Whirlpool	mosaic	30 g	5 min	12 %
Whirlpool	centennial	20 g	5 min	8.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	earl grey	150 g	Secondary	7 day(s)