

# IPA #20 WEST COAST GORZKI JAK CHUJ

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **94**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **465.5 liter(s)**
- Total mash volume **598.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzński Weyermann	133 kg (100%)	80.6 %	3.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe Cryo	600 g	60 min	26 %
Whirlpool	Simcoe Cryo	800 g	15 min	26 %
Whirlpool	Idaho 7	1000 g	15 min	14.5 %
Dry Hop	Idaho 7	3000 g	3 day(s)	14.5 %
Dry Hop	Simcoe Cryo	2200 g	3 day(s)	26 %
Dry Hop	Vic Secret	5000 g	3 day(s)	19.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	1000 g	Fermentis

## Notes

- Simcoe Cryo, Vic Secret, Idaho7 razem 15 kg  
100 IBU  
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