

## West #3 #4 różne chmielenie na zimno (cryo hops)

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **40**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **47.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (45.5%) | 80 %  | 5   |
| Grain | Strzegom Pilzneński  | 5 kg (45.5%) | 80 %  | 4   |
| Grain | Weyermann - Carapils | 1 kg (9.1%)  | 78 %  | 4   |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Chinook    | 50 g   | 60 min | 13 %       |
| Aroma (end of boil) | Idaho 7    | 50 g   | 1 min  | 12.7 %     |
| Aroma (end of boil) | Centennial | 100 g  | 1 min  | 10.5 %     |
| Aroma (end of boil) | Exp 2/20   | 100 g  | 1 min  | 7.5 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| Us05 | Ale  | Dry  | 23 g   | ---        |