

# WEST ABRAM

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **47**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (37%)	80 %	4
Grain	Viking Pale Ale malt	2.5 kg (46.3%)	80 %	5
Grain	Pszeniczny	0.5 kg (9.3%)	85 %	4
Grain	Caramel/Crystal Malt - 40L	0.4 kg (7.4%)	74 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	60 min	15.5 %
Boil	Marynka	25 g	15 min	10 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Aroma (end of boil)	Mosaic	15 g	0 min	10 %
Aroma (end of boil)	Centennial	10 g	0 min	10.5 %
Dry Hop	Chinook	30 g	3 day(s)	13 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	350 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min