

# WEST WYTRAWNY DO KOŚCI

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **46**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **0 %**
- Size with trub loss **50 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **57.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **41.7 liter(s)**
- Total mash volume **55.6 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **75 min**

## Mash step by step

- Heat up **41.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **75 min** at **68C**
- Sparge using **30 liter(s)** of **76C** water or to achieve **57.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	13.89 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	60 min	10.1 %
Boil	Centennial	20 g	10 min	10.1 %
Whirlpool	Centennial (71-78*)	235 g	30 min	10.1 %
Dry Hop	Centennial	235 g	2 day(s)	10.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	40.74 g	Danstar