

# Wschodnia Strona Miasta

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **49**
- SRM **8.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **22.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **75C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4 kg (84.2%)	80 %	8
Grain	Karmelowy Czerwony	0.5 kg (10.5%)	75 %	59
Grain	Weyermann - Carared	0.25 kg (5.3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mackinac	30 g	50 min	10.5 %
Boil	Idaho 7	20 g	10 min	12.7 %
Aroma (end of boil)	Amarillo	10 g	5 min	9.5 %
Dry Hop	Amarillo	20 g	4 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

## Extras

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

## Notes

- Piwo udało się uwarzyć  
Przepis sprawdzony  
Polecam więcej chmielu na zimno  
*Sep 3, 2022, 5:30 PM*