

Dziki zachód II -2019

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **67**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **6 %**
- Size with trub loss **42.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **49.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **36.9 liter(s)**

Steps

- Temp **64 C**, Time **80 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26.7 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **5 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **33.2 liter(s)** of **76C** water or to achieve **49.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 9 kg (87.8%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (9.8%) | 79 % | 10 |
| Grain | Pszeniczny | 0.25 kg (2.4%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | mosaic | 60 g | 60 min | 12 % |
| Boil | mosaic | 60 g | 20 min | 12 % |
| Boil | centennial | 35 g | 20 min | 8.5 % |
| Aroma (end of boil) | mosaic | 40 g | 1 min | 12 % |
| Aroma (end of boil) | centennial | 25 g | 1 min | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------|--------|-----------|----------|
| Spice | earl grey | 150 g | Secondary | 5 day(s) |