

The West C/C/C

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **63**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **31.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.7 kg (42.3%) | 80 % | 4 |
| Grain | Przeniczny Viking | 0.58 kg (9.1%) | 80 % | 4 |
| Grain | Biscuit Malt | 0.3 kg (4.7%) | 79 % | 45 |
| Grain | Pale Ale Malt Viking | 2.8 kg (43.9%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | calypso | 20 g | 60 min | 14.7 % |
| Boil | Chinook | 20 g | 60 min | 11.7 % |
| Boil | Cascade | 20 g | 30 min | 7.1 % |
| Whirlpool | calypso | 30 g | 0 min | 8.5 % |
| Dry Hop | Chinook | 30 g | 3 day(s) | 11.7 % |
| Dry Hop | Cascade | 30 g | 3 day(s) | 7.1 % |
| Dry Hop | Lemon drop | 50 g | 3 day(s) | 5.3 % |
| Dry Hop | Cascade | 10 g | 3 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------|-----|--------|-------|-----|
| FM55 Zielone Wzgórze | Ale | Liquid | 20 ml | --- |
|----------------------|-----|--------|-------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------------------------|--------|---------|-------|
| Water Agent | Kwas fosforowy 75% do pH 5.5 | 7.93 g | Mash | 0 min |
| Water Agent | Kwas fosforowy do wyśładzania pH 5.9 | 3.73 g | Mash | 0 min |
| Water Agent | Gips piwowarski | 8.18 g | Boil | 0 min |
| Water Agent | Sól epsom | 3.18 g | Boil | 0 min |
| Water Agent | CaCl ₂ | 1.82 g | Boil | 0 min |
| Fining | Whirlfloc t | 0.45 g | Boil | 5 min |