

# Zachodnie Nojewe

- Gravity **14.7 BLG**
- ABV ---
- IBU **96**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **20 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg (97%)	81 %	4
Grain	Caramel/Crystal Malt - 10L	0.2 kg (3%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	15 g	15 min	13.5 %
Aroma (end of boil)	Simcoe	15 g	15 min	13.1 %
Aroma (end of boil)	Mosaic	15 g	15 min	12 %
Aroma (end of boil)	Galaxy	15 g	15 min	14.5 %
Aroma (end of boil)	Chinook	15 g	15 min	11.3 %
Aroma (end of boil)	Amarillo	15 g	15 min	8.8 %
Aroma (end of boil)	Citra	20 g	10 min	13.5 %
Aroma (end of boil)	Simcoe	20 g	10 min	13.1 %
Aroma (end of boil)	Mosaic	20 g	10 min	12 %
Aroma (end of boil)	Galaxy	20 g	10 min	14.5 %
Aroma (end of boil)	Chinook	20 g	10 min	11.3 %
Aroma (end of boil)	Amarillo	20 g	10 min	8.8 %
Whirlpool	Citra	35 g	60 min	13.5 %
Whirlpool	Simcoe	35 g	60 min	13.1 %
Whirlpool	Mosaic	35 g	60 min	12 %
Whirlpool	Galaxy	35 g	60 min	14.5 %
Whirlpool	Chinook	35 g	60 min	11.3 %
Whirlpool	Amarillo	35 g	60 min	8.8 %
First Wort	Amarillo 2015	10 g	70 min	8 %
Dry Hop	Citra	30 g	1 day(s)	13.5 %

Dry Hop	Simcoe	30 g	1 day(s)	13.1 %
Dry Hop	Mosaic	30 g	1 day(s)	12 %
Dry Hop	Galaxy	30 g	1 day(s)	14.5 %
Dry Hop	Chinook	30 g	1 day(s)	11.3 %
Dry Hop	Amarillo	30 g	1 day(s)	8.8 %