

Zachodniobrzeżny Jerzyk

- Gravity **14.6 BLG**
- ABV ---
- IBU **73**
- SRM **9.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

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

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (90.9%) | 79 % | 6 |
| Grain | Karmelowy Czerwony | 0.5 kg (9.1%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 12.5 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 20 min | 12.5 % |
| Boil | Amarillo | 20 g | 15 min | 8.9 % |
| Boil | Amarillo | 30 g | 0 min | 8.9 % |
| Dry Hop | Ahtanum | 50 g | 7 day(s) | 3.4 % |

Yeasts

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