

# WEST WYTRAWNY DO KOŚCI

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **101**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **-15 liter(s)** of **76C** water

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 7.5 kg (100%) | 80 %  | 4   |

## Hops

| Use for   | Name         | Amount | Time     | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil      | Galaxy       | 25 g   | 60 min   | 15 %       |
| Boil      | Galaxy       | 25 g   | 5 min    | 15 %       |
| Whirlpool | Enigma (AUS) | 100 g  | 60 min   | 17 %       |
| Dry Hop   | Enigma (AUS) | 100 g  | 2 day(s) | 17.2 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 22 g   | fds        |