

## west

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU ---
- SRM **7.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **16.1 liter(s)**

### Steps

- Temp **50 C**, Time **20 min**
- Temp **65 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **11.5 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **40 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Rice Hulls	0.1 kg (2.1%)	1 %	0
Grain	Viking Pilsner malt	3.5 kg (74.5%)	81 %	4
Grain	Abbey Castle	1 kg (21.3%)	78 %	45
Grain	Acid Malt	0.1 kg (2.1%)	58.7 %	6

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	50 ml	Wyeast Labs