

west west motherfucker

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **44**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **72 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **62 C**, Time **30 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (58.3%) | 90 % | 5 |
| Grain | Viking Pilsner malt | 2 kg (38.8%) | 90 % | 4 |
| Grain | Abbey Malt Weyermann | 0.15 kg (2.9%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| First Wort | Chinook | 15 g | 15 min | 13 % |
| Boil | Cascade | 30 g | 15 min | 6 % |
| Boil | Chinook | 30 g | 15 min | 13 % |
| Aroma (end of boil) | Summit | 50 g | 2 min | 17 % |
| Aroma (end of boil) | Citra | 30 g | 2 min | 12 % |
| Aroma (end of boil) | cascade | 30 g | 2 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|-------------|
| Wyeast - American Ale II | Ale | Slant | 300 ml | Wyeast Labs |