

## West test

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **58**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (8.3%)	81 %	6
Grain	Viking Pilsner malt	3.5 kg (58.3%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	30 g	20 min	15.5 %
Boil	Galena	15 g	20 min	12 %
Boil	Chinook	15 g	10 min	13 %
Aroma (end of boil)	Galena	15 g	5 min	12 %
Aroma (end of boil)	Chinook	15 g	0 min	13 %
Whirlpool	Sterling	30 g	20 min	7.5 %
Dry Hop	Centennial	20 g	3 day(s)	10.5 %
Dry Hop	Centennial	10 g	2 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlock	5 g	Boil	10 min