

## 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 |