

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