

# west west motherfucker

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- 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 |