

## 17. GoWest

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **20 %/h**
- Boil size **17.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.3 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **10.1 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (30.8%)	80 %	4
Grain	Castle Pale Ale	1.5 kg (46.2%)	80 %	8
Grain	Weyermann - Pale Wheat Malt	0.5 kg (15.4%)	85 %	5
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (3.1%)	73 %	120
Grain	Monachijski typ II 20-25 EBC Weyermann	0.15 kg (4.6%)	80 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	20 g	10 min	8.4 %
Aroma (end of boil)	Citra	16 g	10 min	12.2 %
Aroma (end of boil)	Cascade PL	10 g	10 min	5.2 %

### Yeasts

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