

West Island

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **67**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **66 C**, Time **65 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **66C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.7 kg (73.4%)	81 %	4
Grain	Strzegom Wiedeński	1.2 kg (18.7%)	79 %	10
Grain	Płatki pszeniczne	0.5 kg (7.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	35 min	13 %
Boil	lunga	35 g	35 min	11 %
Whirlpool	Enigma (AUS)	75 g	0 min	17.2 %
Whirlpool	Motueka	26 g	0 min	7 %
Whirlpool	Pacific Gem	55 g	0 min	15.3 %
Dry Hop	Enigma (AUS)	75 g	3 day(s)	17.2 %
Dry Hop	Motueka	26 g	3 day(s)	7 %
Dry Hop	Pacific Gem	55 g	3 day(s)	15.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	1200 ml	Fermentum Mobile