

## west

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- Gravity **16.6 BLG**
- ABV ---
- IBU **61**
- SRM **5.1**
- Style **American Pale Ale**

### 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	40 g	60 min	11 %
Aroma (end of boil)	Nelson Sauvin	60 g	10 min	11 %
Whirlpool	Nelson Sauvin	50 g	0 min	11 %
Dry Hop	Nelson Sauvin	150 g	---	11 %