

## west coast ipa

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **44**
- SRM **4.5**

### 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4.5 kg (80.4%)	81 %	5
Grain	Weyermann - Carapils	0.5 kg (8.9%)	78 %	4
Grain	weyermann wiedenski	0.5 kg (8.9%)	--- %	7.5
Grain	Weyermann - Carawheat	0.1 kg (1.8%)	77 %	97

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	60 min	16.2 %
Boil	Mosaic	10 g	60 min	12 %
Boil	Magnum	5 g	60 min	11.8 %
Boil	chinook	10 g	5 min	7.6 %
Boil	Galaxy	10 g	5 min	16.2 %
Boil	Mosaic	30 g	5 min	12 %
Boil	Magnum	10 g	5 min	11.8 %
Whirlpool	chinook	10 g	0 min	7.6 %
Whirlpool	Galaxy	10 g	0 min	16.2 %
Whirlpool	Mosaic	20 g	0 min	12 %
Whirlpool	Magnum	10 g	0 min	11.8 %