

west coast ipa

- 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 % |