

West Gnaschin

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **47**
- SRM **8.1**
- Style **American IPA**

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 **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.2 kg (84%) | 80 % | 5 |
| Grain | Weyermann - Carared | 0.3 kg (6%) | 75 % | 45 |
| Grain | Weyermann - Carawheat | 0.5 kg (10%) | 77 % | 97 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|-----------|------------|
| Dry Hop | Wai-iti | 25 g | 10 day(s) | 2.7 % |
| Aroma (end of boil) | Motueka | 20 g | 5 min | 7 % |
| Dry Hop | Nectaron | 20 g | 10 day(s) | 12 % |
| Boil | Nelson Sauvignon | 15 g | 60 min | 11.1 % |
| Boil | Nelson Sauvignon | 15 g | 30 min | 11.1 % |
| Dry Hop | Motueka | 15 g | 10 day(s) | 7 % |
| Dry Hop | Nelson Sauvignon | 10 g | 10 day(s) | 11.1 % |
| Boil | Nectaron | 12 g | 30 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |