

## Weast coast 4/21

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **78**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	5 kg (85.5%)	79 %	4
Grain	Cara Blonde - Castle Malting	0.3 kg (5.1%)	78 %	16
Grain	Carabelge	0.15 kg (2.6%)	80 %	30
Sugar	Candi Sugar, Clear	0.4 kg (6.8%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	14.4 %
Boil	Mosaic	25 g	25 min	12 %
Boil	Centennial	25 g	25 min	10.5 %
Dry Hop	Mosaic	50 g	3 day(s)	12 %
Dry Hop	Centennial	40 g	3 day(s)	10.5 %

### Yeasts

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