

# West Gnaschin

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- 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