

## #129 Session WCIPA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **45**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **4 %**
- Size with trub loss **11.4 liter(s)**
- Boil time **67 min**
- Evaporation rate **10 %/h**
- Boil size **13.9 liter(s)**

### Mash information

- Mash efficiency **70.5 %**
- Liquor-to-grist ratio **6.2 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **17.1 liter(s)**

### Steps

- Temp **64 C**, Time **55 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **14.8 liter(s)** of strike water to **67.5C**
- Add grains
- Keep mash **55 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.85 kg (74.6%) | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 0.4 kg (16.1%)  | 73 %  | 6   |
| Sugar | Cane (Beet) Sugar    | 0.1 kg (4%)     | 100 % | 0   |
| Grain | Rice, Flaked         | 0.13 kg (5.2%)  | 70 %  | 2   |

### Hops

| Use for   | Name         | Amount | Time     | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil      | lunga PL     | 19.3 g | 45 min   | 10.5 %     |
| Whirlpool | Ekuanot      | 25 g   | 1 min    | 13.5 %     |
| Whirlpool | Galaxy       | 28 g   | 1 min    | 15.5 %     |
| Whirlpool | Rakau (NZ)   | 25 g   | 1 min    | 9.5 %      |
| Dry Hop   | Ekuanot Cryo | 28.3 g | 4 day(s) | 23.1 %     |
| Dry Hop   | Teiheke      | 50 g   | 4 day(s) | 6.5 %      |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 120 ml | Danstar    |

## Extras

| Type   | Name       | Amount | Use for   | Time      |
|--------|------------|--------|-----------|-----------|
| Fining | Whirlfloc  | 1.25 g | Boil      | 12 min    |
| Other  | Witamina C | 2.2 g  | Secondary | 12 day(s) |