

Mondziółowa WC IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **39**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **41.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 8 kg (89.9%) | 80 % | 4 |
| Grain | Pszeniczny | 0.75 kg (8.4%) | 85 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.15 kg (1.7%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Galaxy | 30 g | 10 min | 15 % |
| Boil | Centennial | 40 g | 10 min | 8.3 % |
| Dry Hop | Mosaic | 45 g | 5 day(s) | 10.4 % |
| Dry Hop | Centennial | 60 g | 5 day(s) | 8.3 % |

Yeasts

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