

Session WCIPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **61**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **17.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Castle Pale Ale | 2.3 kg (59.7%) | 80 % | 8 |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (13%) | 82 % | 5 |
| Grain | Monachijski | 0.65 kg (16.9%) | 80 % | 16 |
| Grain | Briess - Carapils Malt | 0.4 kg (10.4%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Simcoe | 20 g | 60 min | 13.2 % |
| Boil | Simcoe | 10 g | 25 min | 13.2 % |
| Boil | Simcoe | 20 g | 7 min | 13.2 % |
| Whirlpool | Simcoe | 30 g | 1 min | 13.2 % |
| Whirlpool | Citra | 30 g | 2 min | 12 % |
| Whirlpool | Mosaic | 30 g | 2 min | 10 % |
| Dry Hop | Simcoe | 50 g | 2 day(s) | 13.2 % |
| Dry Hop | Citra | 70 g | 2 day(s) | 12 % |
| Dry Hop | Mosaic | 70 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Slant | 125 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Fining | whirlfloc | 1 g | Boil | 7 min |