

WC IPA

- Gravity **16.1 BLG**
- ABV ---
- IBU **111**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.96 kg (91%) | 79 % | 6 |
| Grain | Bestmalz Caramel Pils | 0.49 kg (9%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Warrior | 30 g | 50 min | 14.7 % |
| Boil | Equinox | 50 g | 20 min | 13.1 % |
| Boil | Equinox | 30 g | 10 min | 13.1 % |
| Whirlpool | Equinox | 20 g | 30 min | 13.1 % |
| Dry Hop | Citra | 200 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |