WC IPA A

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **44**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg *(90.9%)*	82 %	4
Grain	Viking carabody malt	0.5 kg *(9.1%)*	75 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	55 min	10 %
Boil	Iunga	20 g	30 min	11 %
Aroma (end of boil)	Iunga	10 g	55 min	11 %
Whirlpool	Iunga	40 g	0 min	11 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.