

## WC IPA V.2

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- Gravity **12.3 BLG**
- ABV ---
- IBU **100**
- SRM **5.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (88.9%)	80 %	4
Grain	Strzegom Karmel 30	0.5 kg (11.1%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	100 g	15 min	6 %
Boil	Centennial	100 g	15 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11 g	---