

WCIPA

- Gravity **12.9 BLG**
- ABV ---
- IBU **84**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (100%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 15.5 % |
| Boil | Simcoe | 15 g | 30 min | 13.2 % |
| Boil | Simcoe | 15 g | 20 min | 13.2 % |
| Boil | Mosaic | 15 g | 15 min | 10 % |
| Boil | Mosaic | 10 g | 10 min | 10 % |
| Boil | Mosaic | 5 g | 5 min | 10 % |
| Dry Hop | Mosaic Aromatyczny | 30 g | 4 day(s) | 11.7 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 13 % |

Yeasts

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