

WCIPA 14 BLG

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **35**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (45.5%)	81 %	4
Grain	Viking Pale Ale malt	2.5 kg (45.5%)	80 %	5
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	20 min	12 %
Boil	Cascade	15 g	20 min	6 %
Boil	Simcoe	15 g	20 min	13.2 %
Boil	Citra	15 g	5 min	12 %
Boil	Cascade	15 g	5 min	6 %
Boil	Simcoe	15 g	5 min	13.2 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Aroma (end of boil)	Cascade	15 g	0 min	6 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.2 %
Whirlpool	Citra	15 g	0 min	12 %
Whirlpool	Cascade	15 g	0 min	6 %
Whirlpool	Simcoe	15 g	0 min	13.2 %