

# WCIPA 15 BLG

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **49**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (46.2%)	81 %	4
Grain	Viking Pale Ale malt	2.5 kg (38.5%)	80 %	5
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (7.7%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	30 g	60 min	15 %
Boil	Citra	10 g	45 min	12 %
Boil	Simcoe	25 g	5 min	13.2 %
Aroma (end of boil)	Mosaic	25 g	0 min	10 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Dry Hop	Citra	40 g	4 day(s)	12 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %
Dry Hop	Simcoe	45 g	4 day(s)	13.2 %
Dry Hop	Cascade	30 g	4 day(s)	6 %