

WCIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **60**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **37.4 liter(s)**

Mash information

- Mash efficiency **93 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **50 C**, Time **5 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **37.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 6.2 kg (84.9%) | 80 % | 4 |
| Grain | Rice, Flaked | 0.75 kg (10.3%) | 70 % | 2 |
| Grain | Weyermann - Carapils | 0.2 kg (2.7%) | 78 % | 4 |
| Grain | Słód owsiany Fawcett | 0.15 kg (2.1%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Chinook | 50 g | 60 min | 13.7 % |
| Boil | Mosaic | 20 g | 5 min | 11.8 % |
| Boil | Citra | 20 g | 5 min | 14.2 % |
| Boil | zappa | 20 g | 5 min | 4.2 % |
| Boil | Simcoe | 20 g | 5 min | 12.8 % |
| Whirlpool | Citra | 30 g | --- | 12.6 % |
| Whirlpool | Mosaic | 30 g | --- | 11.8 % |
| Whirlpool | Simcoe | 30 g | --- | 12.6 % |
| Whirlpool | Zappa | 30 g | --- | 4.2 % |

| | | | | |
|---------|--------|------|----------|--------|
| Dry Hop | Simcoe | 50 g | 3 day(s) | 12.6 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 12.8 % |
| Dry Hop | Zappa | 50 g | --- | 4.2 % |