

# Wcipa

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **101**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.8 kg (100%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	30 g	60 min	4.3 %
Boil	Amarillo	10 g	60 min	8.9 %
Boil	Galaxy	30 g	10 min	17.4 %
Aroma (end of boil)	Galaxy	30 g	5 min	17.4 %
Boil	Amarillo	15 g	10 min	8.9 %