

# Wilga

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- Gravity **19.8 BLG**
- ABV ---
- IBU **77**
- SRM **11.8**
- Style **American IPA**

## 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 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (46.9%)	75 %	7
Grain	Monachijski	4.5 kg (46.9%)	75 %	16
Adjunct	Platki owsiane	0.6 kg (6.3%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	60 min	12 %
Boil	Cascade	35 g	60 min	8.1 %
Aroma (end of boil)	Citra	50 g	10 min	12 %
Aroma (end of boil)	Cascade	25 g	10 min	8.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale