

WIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **14.7**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (67.6%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 0.5 kg (6.8%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (13.5%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.2 kg (2.7%) | 75 % | 150 |
| Grain | Płatki owsiane | 0.5 kg (6.8%) | 85 % | 3 |
| Grain | Czekoladowy | 0.2 kg (2.7%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Cascade | 40 g | 50 min | 6 % |
| Boil | Cascade | 30 g | 40 min | 6 % |
| Boil | Cascade | 30 g | 15 min | 6 % |
| Dry Hop | Cascade | 30 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11.5 g | --- |