

# WIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **4.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **62 C**, Time **42 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **42 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (54.5%)  | 80 %  | 7   |
| Grain | Pszeniczny             | 2 kg (36.4%)  | 85 %  | 4   |
| Grain | Płatki owsiane         | 0.5 kg (9.1%) | 85 %  | 3   |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Citra  | 10 g   | 50 min   | 12 %       |
| Boil    | Simcoe | 20 g   | 30 min   | 13.2 %     |
| Boil    | Citra  | 5 g    | 5 min    | 12 %       |
| Boil    | Simcoe | 10 g   | 5 min    | 13.2 %     |
| Dry Hop | Citra  | 15 g   | 2 day(s) | 12 %       |

## Yeasts

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

## Extras

| Type   | Name            | Amount | Use for | Time   |
|--------|-----------------|--------|---------|--------|
| Herb   | trawa cytrynowa | 20 g   | Boil    | 5 min  |
| Fining | mech irlandzki  | 8 g    | Boil    | 10 min |