

7. WC AIPA

- Gravity **16 BLG**
- ABV ---
- IBU **59**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **30.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (71.4%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (14.3%)	80 %	4
Grain	Briess - Carapils Malt	0.7 kg (10%)	74 %	3
Sugar	cukier	0.3 kg (4.3%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	30 min	11.2 %
Boil	Galaxy	30 g	15 min	14.5 %
Boil	Mosaic	30 g	10 min	12 %
Boil	Amarillo	30 g	10 min	9.5 %
Boil	Galaxy	20 g	5 min	14.5 %
Boil	Amarillo	20 g	3 min	9.5 %
Dry Hop	Citra	25 g	6 day(s)	13.5 %
Dry Hop	Mosaic	20 g	6 day(s)	10 %
Dry Hop	Amarillo	20 g	6 day(s)	9.5 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min