

## WCIPA v.1000

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **98**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **62 C**, Time **75 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **75 min** at **62C**
- Keep mash **1 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount        | Yield  | EBC |
|-------|--------------------|---------------|--------|-----|
| Grain | Pilzneński         | 6 kg (92.3%)  | 81 %   | 4   |
| Sugar | Candi Sugar, Clear | 0.5 kg (7.7%) | 78.3 % | 2   |

### Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 50 g   | 60 min | 15.5 %     |
| Aroma (end of boil) | Citra                  | 25 g   | 10 min | 12 %       |
| Aroma (end of boil) | Amarillo               | 25 g   | 10 min | 9.5 %      |
| Aroma (end of boil) | Simcoe                 | 25 g   | 10 min | 13.2 %     |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Us-05 | Ale  | Slant | 500 ml | FM         |