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	---