wipa

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **61**
- SRM **4.6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.5 kg *(41.7%)*	85 %	8
Grain	Briess - Wheat Malt, White	1.5 kg *(41.7%)*	85 %	5
Grain	Płatki przeniczne	0.6 kg *(16.7%)*	70 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	21 g	60 min	11.5 %
Boil	Pacifica	12 g	15 min	5 %
Boil	Sorachi Ace	12 g	15 min	10 %
Aroma (end of boil)	Pacifica	12 g	5 min	5 %
Aroma (end of boil)	Sorachi Ace	12 g	5 min	10 %
Dry Hop	Sorachi Ace	9 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	6.9 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	15 g	Secondary	7 day(s)