

# 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