

# DWCIPA PINTA

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **112**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **50 liter(s)**
- Total mash volume **60 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg (50%)	80.5 %	6
Grain	BESTMALZ - Best Heidelberg	5 kg (50%)	80.5 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	60 min	12 %
Aroma (end of boil)	Citra	25 g	10 min	12 %
Aroma (end of boil)	Simcoe	25 g	10 min	13.2 %
Aroma (end of boil)	Amarillo	25 g	10 min	9.5 %
Aroma (end of boil)	Mosaic	25 g	10 min	10 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Aroma (end of boil)	Simcoe	25 g	0 min	13.2 %
Aroma (end of boil)	Amarillo	25 g	0 min	9.5 %
Aroma (end of boil)	Mosaic	25 g	0 min	10 %
Whirlpool	Citra	50 g	20 min	12 %
Whirlpool	Simcoe	50 g	20 min	13.2 %
Whirlpool	Amarillo	50 g	20 min	9.5 %
Whirlpool	Mosaic	50 g	20 min	10 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Slant	400 ml	---
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