

Manhattan WCIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **84**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **63 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **80 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 5.5 kg (74.8%) | 80 % | 7 |
| Grain | Strzegom Pilzneński | 1 kg (13.6%) | 80 % | 4 |
| Grain | Pszenica prażona | 0.5 kg (6.8%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.25 kg (3.4%) | 78 % | 4 |
| Grain | Acid Malt | 0.1 kg (1.4%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Mosaic | 170 g | 10 min | 12 % |
| Boil | Mosaic | 30 g | 45 min | 12 % |
| Dry Hop | Mosaic | 100 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Safale |