

# WC ipa

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **54**
- SRM **6.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **4.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **5.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.3 liter(s)**
- Total mash volume **5.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **4.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **5.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.9 kg (63.4%)	80 %	4
Grain	Viking Pale Ale malt	0.3 kg (21.1%)	80 %	5
Grain	Carahell	0.22 kg (15.5%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	5 g	60 min	9.5 %
Boil	Rakau (NZ)	7 g	30 min	9.5 %
Boil	Motueka	10 g	10 min	7 %
Whirlpool	Rakau (NZ)	18 g	0 min	9.5 %
Whirlpool	Motueka	20 g	0 min	7 %

## Yeasts

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

## Notes

- infuzyjne +3L  
dekot 2L  
*Sep 19, 2018, 7:42 AM*