

# WC IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **71**
- SRM **7.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **35.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **27.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **38.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (88.1%)	80 %	5
Grain	Strzegom Monachijski typ II	0.63 kg (7.9%)	79 %	22
Grain	Strzegom Karmel 150	0.32 kg (4%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	42 g	60 min	13 %
Aroma (end of boil)	Cascade	21 g	15 min	6 %
Aroma (end of boil)	Amarillo	21 g	15 min	9.5 %
Aroma (end of boil)	Centennial	21 g	15 min	10.5 %
Whirlpool	Cascade	21 g	30 min	6 %
Whirlpool	Amarillo	21 g	30 min	9.5 %
Whirlpool	Centennial	21 g	30 min	10.5 %
Dry Hop	Cascade	21 g	3 day(s)	6 %
Dry Hop	Amarillo	21 g	3 day(s)	9.5 %
Dry Hop	Centennial	21 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Notes

- Słód karmelowy - namaczanie po wyładzaniu ----- Czas? Temp?  
Chmiel namaczanie ----- Czas 30 min. Jaka temp?  
Chmiel na zimno ----- ile dni ?  
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