

WC IPA

- 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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