

# WC IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **54**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (100%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	mosaic 2020	50 g	15 min	12.8 %
Whirlpool	mosaic 2020	50 g	0 min	12.8 %
Dry Hop	mosaic 2020	50 g	2 day(s)	12.8 %
Dry Hop	nelson sauvin 2020	50 g	2 day(s)	9.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	3 g	Mash	60 min
Water Agent	sól epsom	1 g	Mash	60 min
Water Agent	chlerek wapnia	2 g	Mash	60 min
Fining	whirflock	1 g	Boil	5 min