

WC IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **80**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 4.3 kg (91.5%) | 81 % | 4 |
| Sugar | cukier | 0.4 kg (8.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--------------------|------------------------|--------|-----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 35 g | 60 min | 15.5 % |
| Boil | Mosaic | 20 g | 5 min | 10 % |
| Dry Hop | Galaxy | 20 g | 15 day(s) | 15 % |
| hopstand 75 stopni | | | | |
| Dry Hop | Mosaic | 20 g | 15 day(s) | 10 % |
| hopstand 75 stopni | | | | |
| Dry Hop | Mosaic | 30 g | --- | 10 % |
| Dry Hop | Galaxy | 30 g | --- | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|-------|
| Water Agent | gips piwowarski | 10 g | Mash | 0 min |