

WC IPA v5

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **33**
- SRM **9.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **6 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 2.1 kg (91.3%) | 81 % | 26 |
| Sugar | Cukier | 0.2 kg (8.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Citra | 10 g | 50 min | 13.2 % |
| Boil | Simcoe | 5 g | 10 min | 12.6 % |
| Boil | Mosaic | 5 g | 10 min | 11.2 % |
| Whirlpool | Simcoe | 10 g | 0 min | 12.6 % |
| Whirlpool | Mosaic | 10 g | 0 min | 11.2 % |
| Dry Hop | Simcoe | 15 g | 0 day(s) | 1 % |
| Dry Hop | Mosaic | 15 g | 0 day(s) | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 6 g | Fermentis |

Notes

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May 5, 2021, 3:06 PM