

# WC

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **62**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (95.7%)	81 %	4
Sugar	cukier	0.25 kg (4.3%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	35 g	60 min	12.1 %
Boil	Simcoe	15 g	10 min	12.1 %
Whirlpool	Simcoe	30 g	10 min	12.1 %
Whirlpool	Centennial	30 g	10 min	9.4 %
Whirlpool	sabro	33 g	10 min	15 %
Dry Hop	Mosaic	71 g	2 day(s)	10 %
Dry Hop	Galaxy	55 g	2 day(s)	15 %
Dry Hop	sabro	37 g	2 day(s)	15 %
Dry Hop	Centennial	36 g	2 day(s)	10.5 %