

WCIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **41**
- SRM **4.9**
- 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 **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|---------------|-------|-----|
| Grain | Pale Ale Flagon | 3.9 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Citra | 20 g | 60 min | 13 % |
| Whirlpool | Sabro | 50 g | 0 min | 9.5 % |
| Whirlpool | Cascade | 50 g | 0 min | 6 % |
| Whirlpool | Amarillo | 80 g | 0 min | 9.5 % |
| Dry Hop | Sabro | 50 g | 3 day(s) | 9.5 % |
| Dry Hop | Cascade | 50 g | 3 day(s) | 6 % |

Notes

- Hopstand 20 minut w 80 stopniach
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