

wcipa 116

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **67**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **8 %**
- Size with trub loss **19.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **25.6 liter(s)**

Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 5 kg (99%) | 81 % | 4 |
| Grain | Amber Malt | 0.05 kg (1%) | 75 % | 43 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil | Simcoe | 30 g | 60 min | 12.8 % |
| Whirlpool | Nectaron | 25 g | 5 min | 12 % |
| Whirlpool | Moutere | 25 g | 5 min | 16.7 % |
| Whirlpool | Nectaron 80stopni | 25 g | 5 min | 12 % |
| Whirlpool | Moutere 80stopni | 25 g | 5 min | 16.7 % |
| Dry Hop | Nectaron | 50 g | 3 day(s) | 12 % |
| Dry Hop | Nelson Sauvín | 100 g | 3 day(s) | 12.3 % |
| Dry Hop | Moutere | 50 g | 3 day(s) | 16.7 % |