

# WCIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **112**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.1 kg (95.3%)	81 %	4
Grain	Honey Malt	0.15 kg (2.8%)	80 %	49
Grain	Weyermann - Carapils	0.1 kg (1.9%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	30 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	15 min	15.5 %
Whirlpool	Cascade	50 g	30 min	6 %
Whirlpool	Simcoe	50 g	30 min	13.2 %
Whirlpool	Centennial	50 g	30 min	10.5 %
Whirlpool	Citra	20 g	30 min	12 %
Dry Hop	Cascade	50 g	2 day(s)	6 %
Dry Hop	Centennial	50 g	2 day(s)	10.5 %
Dry Hop	Citra	30 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	90 ml	Fermentum Mobile
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