

wcipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **80**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **68 C**, Time **75 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (84.7%) | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.5 kg (8.5%) | 78 % | 4 |
| Grain | Platki owsiane | 0.4 kg (6.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Warrior | 30 g | 60 min | 17 % |
| Boil | Willamette | 15 g | 15 min | 4.5 % |
| Boil | Amarillo | 30 g | 15 min | 8.9 % |
| Boil | Sorachi Ace | 30 g | 10 min | 12.8 % |
| Dry Hop | Cascade | 30 g | --- | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |