

WCIPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **84**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (50%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (28.6%)	80 %	4
Grain	Strzegom Monachijski typ II	1.2 kg (17.1%)	79 %	22
Grain	Słód owsiany Fawcett	0.3 kg (4.3%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	55 min	12 %
Boil	Citra	70 g	60 min	12 %
Dry Hop	Lemon drop	100 g	2 day(s)	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1000 ml	Fermentis