

# wcipa

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **67**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.2 kg (73.7%)	81 %	4
Grain	Pszeniczny	0.5 kg (8.8%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (17.5%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	50 min	13.2 %
Boil	Citra	30 g	20 min	12 %
Boil	Mosaic	30 g	10 min	10 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %
Dry Hop	Simcoe	20 g	4 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	30 ml	Fermentum Mobile