

# WCIPA v.1000

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **98**
- SRM **4.1**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **75 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **75 min** at **62C**
- Keep mash **1 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (92.3%)	81 %	4
Sugar	Candi Sugar, Clear	0.5 kg (7.7%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Aroma (end of boil)	Citra	25 g	10 min	12 %
Aroma (end of boil)	Amarillo	25 g	10 min	9.5 %
Aroma (end of boil)	Simcoe	25 g	10 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	500 ml	FM