

## WE IPA 16 blg

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **56**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (91.7%)	80 %	5
Grain	Pilzneński	0.5 kg (8.3%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	50 min	10 %
Boil	Simcoe	20 g	50 min	13.2 %
Aroma (end of boil)	Mosaic	50 g	5 min	10 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Simcoe	30 g	5 day(s)	13.2 %

### Yeasts

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