

WED IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **94**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.25 kg (77.8%) | 80 % | 5 |
| Grain | Weyermann - Acidulated Malt | 0.5 kg (7.4%) | 80 % | 6 |
| Grain | Strzegom Pszeniczny | 0.5 kg (7.4%) | 81 % | 6 |
| Grain | Cara-Pils/Dextrine | 0.5 kg (7.4%) | 72 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|-----------|------------|
| Aroma (end of boil) | Mosaic | 25 g | 10 min | 12.6 % |
| Aroma (end of boil) | Centennial | 25 g | 10 min | 8.9 % |
| Boil | Warrior | 50 g | 60 min | 17.2 % |
| Dry Hop | Mosaic | 25 g | 10 day(s) | 12.6 % |
| Dry Hop | Centennial | 25 g | 10 day(s) | 8.9 % |

Yeasts

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