

# WIPA! WIPA!

- Gravity **14.3 BLG**
- ABV ---
- IBU **77**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **60 min**
- Temp **75 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **75C**
- Keep mash **1 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.3 kg (74.1%)	81 %	4
Grain	Pszeniczny	1.2 kg (20.7%)	85 %	4
Grain	Weyermann - Carapils	0.3 kg (5.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	11.7 %
Boil	Amarillo	10 g	60 min	8.8 %
Boil	Mosaic	23 g	20 min	11.7 %
Boil	Amarillo	20 g	15 min	8.8 %
Boil	Amarillo	50 g	7 min	8.8 %
Boil	Mosaic	30 g	2 min	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale - American Ale Yeast US-05	Ale	Dry	11.5 g	Fermentis / Safale
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### Extras

Type	Name	Amount	Use for	Time
Fining	Irish moss	4 g	Boil	10 min