

## #129 Session WCIPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **45**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **4 %**
- Size with trub loss **11.4 liter(s)**
- Boil time **67 min**
- Evaporation rate **10 %/h**
- Boil size **13.9 liter(s)**

### Mash information

- Mash efficiency **70.5 %**
- Liquor-to-grist ratio **6.2 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **17.1 liter(s)**

### Steps

- Temp **64 C**, Time **55 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **14.8 liter(s)** of strike water to **67.5C**
- Add grains
- Keep mash **55 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.85 kg (74.6%)	80 %	5
Grain	Strzegom Pszeniczny	0.4 kg (16.1%)	73 %	6
Sugar	Cane (Beet) Sugar	0.1 kg (4%)	100 %	0
Grain	Rice, Flaked	0.13 kg (5.2%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL	19.3 g	45 min	10.5 %
Whirlpool	Ekuanot	25 g	1 min	13.5 %
Whirlpool	Galaxy	28 g	1 min	15.5 %
Whirlpool	Rakau (NZ)	25 g	1 min	9.5 %
Dry Hop	Ekuanot Cryo	28.3 g	4 day(s)	23.1 %
Dry Hop	Teiheke	50 g	4 day(s)	6.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	120 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1.25 g	Boil	12 min
Other	Witamina C	2.2 g	Secondary	12 day(s)