

# !!!FM54 WCIPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU ---
- SRM **5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

## Fermentables

| Type  | Name                              | Amount       | Yield | EBC |
|-------|-----------------------------------|--------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 6 kg (96%)   | 81 %  | 4   |
| Grain | Abbey Malt Weyermann              | 0.25 kg (4%) | 75 %  | 45  |