

# lipcowe pewnie WAIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **58**
- SRM **7.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **23.8 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (51.5%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	1 kg (14.7%)	85 %	5
Grain	Oats, Flaked	1 kg (14.7%)	80 %	2
Grain	Wheat, Flaked	1 kg (14.7%)	77 %	4
Grain	Caramel/Crystal Malt - 60L	0.3 kg (4.4%)	74 %	118

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	15 min	12 %
Whirlpool	Citra	30 g	20 min	12 %
Dry Hop	Citra	45 g	3 day(s)	12 %
Boil	Amarillo	20 g	15 min	8.7 %
Whirlpool	Amarillo	30 g	20 min	8.7 %
Dry Hop	Amarillo	45 g	3 day(s)	8.7 %
Boil	Simcoe	20 g	15 min	14.5 %
Whirlpool	Simcoe	30 g	20 min	13.2 %
Dry Hop	Simcoe	45 g	3 day(s)	13.2 %