

## Session WCIPA

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **81**
- SRM **3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.1 kg (100%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Citra	10 g	60 min	12 %
Boil	Citra	10 g	60 min	9.5 %
Boil	Galaxy	10 g	10 min	15 %
Boil	HBC 472 Experimental	10 g	10 min	9.3 %
Aroma (end of boil)	Galaxy	20 g	0 min	15 %
Aroma (end of boil)	HBC 472 Experimental	20 g	0 min	9.3 %
Aroma (end of boil)	Citra	10 g	10 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	5.75 g	---