

# WC

- Gravity **14.7 BLG**
- ABV ---
- IBU **46**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **62.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Crisp Best Ale	3.2 kg (80%)	82 %	6
Grain	Monachijski	0.4 kg (10%)	80 %	16
Grain	Płatki owsiane	0.4 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	60 min	12.4 %
Boil	Citra	10 g	15 min	12.8 %
Boil	Mosaic	10 g	15 min	12 %
Whirlpool	Citra	30 g	5 min	12.8 %
Whirlpool	Mosaic	30 g	5 min	12 %
Dry Hop	Citra	30 g	2 day(s)	12.8 %
Dry Hop	Mosaic	30 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile