

# WC IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **71**
- SRM **7.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **35.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **27.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **38.5 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 7 kg (88.1%)   | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 0.63 kg (7.9%) | 79 %  | 22  |
| Grain | Strzegom Karmel 150         | 0.32 kg (4%)   | 75 %  | 150 |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Nugget     | 42 g   | 60 min   | 13 %       |
| Aroma (end of boil) | Cascade    | 21 g   | 15 min   | 6 %        |
| Aroma (end of boil) | Amarillo   | 21 g   | 15 min   | 9.5 %      |
| Aroma (end of boil) | Centennial | 21 g   | 15 min   | 10.5 %     |
| Whirlpool           | Cascade    | 21 g   | 30 min   | 6 %        |
| Whirlpool           | Amarillo   | 21 g   | 30 min   | 9.5 %      |
| Whirlpool           | Centennial | 21 g   | 30 min   | 10.5 %     |
| Dry Hop             | Cascade    | 21 g   | 3 day(s) | 6 %        |
| Dry Hop             | Amarillo   | 21 g   | 3 day(s) | 9.5 %      |
| Dry Hop             | Centennial | 21 g   | 3 day(s) | 10.5 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

## Notes

- Słód karmelowy - namaczanie po wyładzaniu ----- Czas? Temp?  
Chmiel namaczanie ----- Czas 30 min. Jaka temp?  
Chmiel na zimno ----- ile dni ?  
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