

## wc ipa 2019

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **84**
- SRM **3.9**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (80.9%)	80 %	4
Grain	Pszeniczny	1 kg (14.7%)	85 %	4
Grain	Weyermann - Carapils	0.3 kg (4.4%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Mosaic	10 g	60 min	10 %
Boil	Mosaic	40 g	15 min	10 %
Boil	Mosaic	40 g	5 min	10 %
Boil	Mosaic	60 g	0 min	10 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %