

WC IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **53**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.7 kg (91.4%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.35 kg (8.6%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|----------|--------|--------|------------|
| First Wort | Warrior | 10 g | 60 min | 15.5 % |
| Boil | Warrior | 7 g | 60 min | 15.5 % |
| Boil | Amarillo | 10 g | 10 min | 9.5 % |
| Boil | Citra | 10 g | 10 min | 12 % |
| Whirlpool | Amarillo | 20 g | 70 min | 9.5 % |
| Whirlpool | Citra | 20 g | 70 min | 12 % |
| Dry Hop | Citra | 20 g | --- | 12 % |
| Dry Hop | Amarillo | 20 g | --- | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |

Notes

- Można bardziej pochmielić na smak , po 15 g. Piwo lekko mętne, jeszcze za słaby aromat, poćwiczyć z wodą, niższa temperatura fermentacji
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