

# WC IPA milijon

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- Gravity **16 BLG**
- ABV ---
- IBU **106**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **15 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (83.3%)	85 %	7
Grain	Weyermann - Pilsner Malt	1 kg (16.7%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Pacific Gem	30 g	15 min	15.3 %
Boil	Pacific Gem	30 g	45 min	15.3 %
Boil	Pacific Gem	20 g	15 min	15.3 %
Aroma (end of boil)	Galaxy	50 g	15 min	14.5 %
Dry Hop	Galaxy	50 g	10 day(s)	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's