

# WC IPA Twoj browar

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **52**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (41.7%)   | 80 %  | 5   |
| Grain | Pilzneński           | 1.4 kg (58.3%) | 81 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 7 g    | 55 min   | 13 %       |
| Aroma (end of boil) | Mosaic  | 20 g   | 10 min   | 10 %       |
| Aroma (end of boil) | Citra   | 30 g   | 5 min    | 12 %       |
| Dry Hop             | Citra   | 15 g   | 4 day(s) | 12 %       |
| Dry Hop             | Mosaic  | 15 g   | 4 day(s) | 10 %       |

## Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 1000 ml | Fermentum Mobile |

## Notes

- dodaje troche slodu od siebie  
*Nov 21, 2021, 11:29 AM*