

# WC IPA

- Gravity **16.3 BLG**
- ABV ---
- IBU **63**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Briess - Pilsen Malt       | 5 kg (76.9%)  | 75 %  | 2   |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (7.7%) | 75 %  | 6   |
| Grain | Pale Malt (2 Row) Bel      | 1 kg (15.4%)  | 75 %  | 6   |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Citra      | 50 g   | 20 min | 12 %       |
| Boil                | Citra      | 50 g   | 10 min | 12 %       |
| Aroma (end of boil) | Willamette | 50 g   | 0 min  | 5 %        |
| Whirlpool           | Cascade    | 50 g   | ---    | 6 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Notes

- Fermentacja burzliwa 14 dni w temp. ok. 18 st. cel., cicha 7 dni w temp. ok 14 st. cel. bez chmielenia.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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