

## #? Wcipa

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **68**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **31.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (96%)	81 %	4
Grain	Cara-Pils/Dextrine	0.25 kg (4%)	72 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	100 g	15 min	10 %
Dry Hop	Mosaic	100 g	4 day(s)	10 %
Boil	Mosaic	20 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11 g	---