

WCIPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **41**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (53.6%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 1.3 kg (46.4%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 5 g | 55 min | 13 % |
| Boil | Mosaic | 40 g | 3 min | 10 % |
| Boil | Citra | 60 g | 3 min | 12 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |
| Dry Hop | Simcoe | 30 g | 3 day(s) | 13.2 % |
| Dry Hop | Mosaic | 60 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |