

WCIPA 2

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **80**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.3 kg (59.7%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 2.2 kg (30.6%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 0.7 kg (9.7%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Warrior | 15 g | 55 min | 15.1 % |
| Boil | Amarillo | 30 g | 55 min | 7.1 % |
| Boil | Mosaic | 30 g | 55 min | 11.8 % |
| Boil | Amarillo | 10 g | 20 min | 7.1 % |
| Boil | Mosaic | 10 g | 20 min | 11.8 % |
| Boil | Amarillo | 15 g | 5 min | 7.1 % |
| Boil | Mosaic | 15 g | 5 min | 11.8 % |
| Aroma (end of boil) | Amarillo | 15 g | 0 min | 7.1 % |
| Aroma (end of boil) | Mosaic | 15 g | 0 min | 11.8 % |
| Whirlpool | Amarillo | 20 g | 0 min | 7.1 % |
| Whirlpool | Mosaic | 20 g | 0 min | 11.8 % |
| Dry Hop | Amarillo | 60 g | 4 day(s) | 7.1 % |

| | | | | |
|---------|--------|------|----------|--------|
| Dry Hop | Mosaic | 60 g | 4 day(s) | 11.8 % |
|---------|--------|------|----------|--------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | Whirfloc | 1.25 g | Boil | 15 min |