

WCIPA 2019

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **57**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński lager Malteurop	6 kg (91.9%)	80 %	4
Grain	Weyermann - Carapils	0.13 kg (2%)	78 %	4
Sugar	cukier	0.2 kg (3.1%)	100 %	0
Grain	Płatki owsiane	0.2 kg (3.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	35 g	60 min	12.8 %
Boil	Citra	25 g	7 min	13.3 %
Boil	Simcoe	25 g	7 min	13.7 %
Whirlpool	Citra	35 g	0 min	13.3 %
Whirlpool	Simcoe	25 g	0 min	13.7 %
Dry Hop	Citra	0 g	4 day(s)	13.3 %
Dry Hop	Simcoe	50 g	4 day(s)	13.7 %
Dry Hop	sabro	100 g	4 day(s)	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
sds	Ale	Slant	200 ml	po warce 55

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1 g	Boil	10 min