

WCIPA 2019

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **51**
- 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 | 30 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 | 50 g | 4 day(s) | 13.3 % |
| Dry Hop | Simcoe | 50 g | 4 day(s) | 13.7 % |
| Dry Hop | sabro | 50 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 |