

wcipa 23

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **81**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.7 kg (68.5%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (9.3%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (18.5%) | 80 % | 5 |
| Grain | Weyermann Caramunich 3 | 0.2 kg (3.7%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Ella (AUS) | 30 g | 30 min | 12 % |
| Boil | Mosaic | 30 g | 20 min | 10 % |
| Boil | Mosaic | 30 g | 10 min | 10 % |
| Boil | Vic Secret | 30 g | 10 min | 14 % |
| Boil | Ella (AUS) | 30 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 30 ml | Fermentum Mobile |