

WCIPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **84**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (50%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 2 kg (28.6%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1.2 kg (17.1%) | 79 % | 22 |
| Grain | Słód owsiany Fawcett | 0.3 kg (4.3%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Magnum | 15 g | 55 min | 12 % |
| Boil | Citra | 70 g | 60 min | 12 % |
| Dry Hop | Lemon drop | 100 g | 2 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|---------|------------|
| Safale US-05 | Ale | Slant | 1000 ml | Fermentis |