

# WCIPA

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **75**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **65 C**, Time **80 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (70.6%)	82 %	4
Grain	BESTMALZ - Bestt Pale Ale	2 kg (23.5%)	80.5 %	6
Sugar	Glukoza	0.5 kg (5.9%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	12.3 %
Boil	Mosaic	20 g	20 min	12.3 %
Boil	Mosaic	25 g	15 min	12.3 %
Boil	Mosaic	20 g	5 min	12.3 %
Aroma (end of boil)	Mosaic	25 g	20 min	12.3 %
Whirlpool	Mosaic	30 g	0 min	12.3 %
Dry Hop	Mosaic	100 g	3 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2 g	Boil	10 min