

# WCIPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **72**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Pilzneński	2.5 kg (41.7%)	81 %	4
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	30 min	15.5 %
Boil	Citra	50 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis