

# WCIPA

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **62**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Whirlpool	Kohatu	50 g	0 min	7.8 %
Dry Hop	Southern Cross	50 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	120 ml	Fermentis