

# WCIPA v.3000

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **64**
- SRM **3.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (91.8%)	81 %	4
Sugar	Candi Sugar, Clear	0.4 kg (8.2%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12.5 %
Boil	Citra	15 g	10 min	12.5 %
Aroma (end of boil)	Citra	15 g	5 min	12.5 %
Whirlpool	Citra	10 g	0 min	12 %
Boil	Citra	15 g	20 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Slant	500 ml	Fermentis