

WCIPA (WKPD2017)

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **44**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12.5 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (58.3%) | 81 % | 4 |
| Grain | Strzegom Pale Ale | 2 kg (33.3%) | 79 % | 6 |
| Grain | BESTMALZ - Best Wheat Malt | 0.5 kg (8.3%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Aroma (end of boil) | Citra | 15 g | 20 min | 12 % |
| Aroma (end of boil) | Simcoe | 15 g | 20 min | 13.2 % |
| Aroma (end of boil) | Amarillo | 15 g | 20 min | 9.5 % |
| Aroma (end of boil) | Citra | 15 g | 5 min | 12 % |
| Aroma (end of boil) | Simcoe | 15 g | 5 min | 13.2 % |
| Aroma (end of boil) | Amarillo | 15 g | 5 min | 9.5 % |
| Whirlpool | Citra | 15 g | 0 min | 12 % |
| Whirlpool | Simcoe | 15 g | 0 min | 13.2 % |
| Whirlpool | Amarillo | 15 g | 0 min | 9.5 % |
| Whirlpool | Citra | 15 g | -10 min | 12 % |
| Whirlpool | Simcoe | 15 g | -10 min | 13.2 % |
| Whirlpool | Amarillo | 15 g | -10 min | 9.5 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12 % |
| Dry Hop | Simcoe | 30 g | 4 day(s) | 13.2 % |
| Dry Hop | Amarillo | 30 g | 4 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |