

# Wcipa

- Gravity **15.4 BLG**
- ABV ---
- IBU **80**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39.6 liter(s)**
- Total mash volume **52.8 liter(s)**

## Steps

- Temp **63 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **39.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **80 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **39.6 liter(s)** of **76C** water or to achieve **66 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield  | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 12 kg (87.6%) | 80 %   | 7   |
| Grain | Weyermann - Carapils   | 0.5 kg (3.6%) | 78 %   | 4   |
| Grain | Pszenica prażona       | 0.5 kg (3.6%) | 80 %   | 4   |
| Sugar | Brown Sugar, Light     | 0.5 kg (3.6%) | 100 %  | 16  |
| Grain | Acid Malt              | 0.2 kg (1.5%) | 58.7 % | 6   |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Mosaic | 270 g  | 15 min   | 12 %       |
| Boil    | Mosaic | 30 g   | 45 min   | 12 %       |
| Dry Hop | Mosaic | 100 g  | 7 day(s) | 12 %       |

## Yeasts

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