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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.