

# Weepa

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **48**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 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 **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (76.9%)	80 %	3
Grain	Płatki owsiane	0.4 kg (7.7%)	60 %	3
Grain	Żytni	0.3 kg (5.8%)	85 %	8
Grain	Strzegom Karmel 30	0.25 kg (4.8%)	75 %	50
Grain	Karmelowy Czerwony	0.15 kg (2.9%)	75 %	59
Grain	Słód owsiany Fawcett	0.1 kg (1.9%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	20 min	9.5 %
Boil	Mosaic	60 g	15 min	10 %
Dry Hop	Oktawia	150 g	7 day(s)	9.4 %