

# werbena ipa

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **43**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	WAI-ITI	50 g	10 min	4.1 %
Boil	Motueka	50 g	10 min	7 %
Boil	Książęcy	30 g	60 min	7 %
Dry Hop	WAI-ITI	50 g	2 day(s)	4.1 %
Dry Hop	Motueka	50 g	2 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-051	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	werbena cytrynowa	25 g	Boil	15 min