

# WHIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **63**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4 kg (51.9%)	80.5 %	2
Grain	Wheat, Torrified	2 kg (26%)	79 %	4
Grain	Briess - Carapils Malt	0.2 kg (2.6%)	74 %	3
Grain	Rice, Flaked	1 kg (13%)	70 %	2
Grain	Oats, Flaked	0.5 kg (6.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Aroma (end of boil)	Mosaic	50 g	1 min	10 %
Whirlpool	Mosaic	50 g	15 min	10 %