

# WIPA

- Gravity **13.3 BLG**
- ABV ---
- IBU **71**
- SRM **5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **65 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **65 min** at **65C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	3 kg (50%)	81 %	6
Grain	Pilzneński	3 kg (50%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	50 min	10 %
Boil	Marynka	40 g	30 min	10 %
Boil	Cascade	20 g	15 min	6 %
Boil	Cascade	20 g	1 min	6 %
Whirlpool	Mosaic	20 g	20 min	10 %
Whirlpool	Cascade	40 g	20 min	6 %
Dry Hop	Mosaic	40 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	16 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	20 g	Boil	10 min

Other	płatki ryżowe	300 g	Mash	60 min
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