

## W036A -WC IPA test

- Gravity **15.2 BLG**
- ABV **6.9 %**
- IBU **53.5**
- SRM **9.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.98 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.55 liter(s)**
- Total mash volume **11.4 liter(s)**

### Steps

- Temp **64 C**, Time **75 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **8.55 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **14.98 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount  | Yield  | EBC |
|-------|----------------------------|---------|--------|-----|
| Grain | CHÂTEAU PALE ALE           | 1.3 kg  | 81 %   | 21  |
| Grain | CHÂTEAU PILSEN 2RS         | 1.3 kg  | 81 %   | 6   |
| Grain | BEST Wheat Malt (BESTMALZ) | 0.25 kg | 83.5 % | 11  |

### Hops

| Use for | Name             | Amount  | Time     | Alpha acid |
|---------|------------------|---------|----------|------------|
| Boil    | Chinook          | 10.24 g | 60 min   | 10 %       |
| Boil    | Mosaic (HBC 369) | 15.35 g | 20 min   | 10 %       |
|         | Galaxy           | 15.35 g | 30 min   | 12 %       |
| Dry Hop | Galaxy           | 35 g    | 3 day(s) | 12 %       |
| Dry Hop | Mosaic (HBC 369) | 35 g    | 3 day(s) | 10 %       |

### Yeasts

| Name             | Type | Form  | Amount | Laboratory      |
|------------------|------|-------|--------|-----------------|
| Liberty Bell Ale | Ale  | Slant | ml     | Mangrove Jack's |
| US West Coast    | Ale  | Dry   | --- g  | Mangrove Jack's |