

## WC IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU ---
- SRM **5.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (30.8%)	80 %	4
Grain	Viking Pale Ale malt	3 kg (46.2%)	85 %	7
Grain	Strzegom Wiedeński	1 kg (15.4%)	79 %	10
Grain	Pszeniczny	0.5 kg (7.7%)	82 %	16

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

### Notes

- Składniki: woda; słody jęczmienne: Pilzneński, Wiedeński, Carapils; słód pszeniczny: Carawheat; chmiele: Galaxy, Mosaic, Chinook; drożdże: US-05.  
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