

WC IPA

- Gravity **14.7 BLG**
- ABV ---
- IBU **102**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (89.7%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.4 kg (10.3%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | iunga | 10 g | 30 min | 10 % |
| Boil | Simcoe | 30 g | 30 min | 12.6 % |
| Whirlpool | Simcoe | 70 g | 20 min | 12.6 % |
| Dry Hop | Mosaic | 50 g | 4 day(s) | 10 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |