

WC IPA milijon

- Gravity **16.1 BLG**
- ABV ---
- IBU **87**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **15 %**
- Size with trub loss **31.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37.2 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **76C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **37.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (85.7%)	85 %	7
Grain	Weyermann - Pilsner Malt	1 kg (14.3%)	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Pacific Gem	30 g	15 min	15.3 %
Boil	Pacific Gem	30 g	45 min	15.3 %
Boil	Pacific Gem	30 g	15 min	15.3 %
Aroma (end of boil)	Galaxy	50 g	15 min	14.5 %
Dry Hop	Galaxy	50 g	10 day(s)	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's