

Wc IPA mj

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **86**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.1 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **65 C**, Time **30 min**
- Temp **74 C**, Time **30 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **74C**
- Sparge using **30.6 liter(s)** of **76C** water or to achieve **53.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (55.6%)	90 %	4
Grain	Viking Pale Ale malt	1.5 kg (16.7%)	90 %	5
Grain	Pszeniczny	1.5 kg (16.7%)	90 %	4
Grain	Płatki owsiane	1 kg (11.1%)	90 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	60 min	13.2 %
Boil	Mosaic	25 g	20 min	12 %
Aroma (end of boil)	Simcoe	25 g	20 min	13.2 %
Aroma (end of boil)	Mosaic	50 g	20 min	12 %
Aroma (end of boil)	Simcoe	25 g	5 min	13.2 %
Aroma (end of boil)	Mosaic	125 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	12 g	Mangrove Jack's

Mangrove Jack's M42 New World Strong Ale	Ale	Dry	12 g	Mangrove Jack's
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