

## WC IPA v5

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **33**
- SRM **9.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **6 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	2.1 kg (91.3%)	81 %	26
Sugar	Cukier	0.2 kg (8.7%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	50 min	13.2 %
Boil	Simcoe	5 g	10 min	12.6 %
Boil	Mosaic	5 g	10 min	11.2 %
Whirlpool	Simcoe	10 g	0 min	12.6 %
Whirlpool	Mosaic	10 g	0 min	11.2 %
Dry Hop	Simcoe	15 g	0 day(s)	1 %
Dry Hop	Mosaic	15 g	0 day(s)	1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis

### Notes

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