

## WC IPA

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- Gravity **16.3 BLG**
- ABV ---
- IBU **63**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (76.9%)	75 %	2
Grain	Weyermann pszeniczny jasny	0.5 kg (7.7%)	75 %	6
Grain	Pale Malt (2 Row) Bel	1 kg (15.4%)	75 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	20 min	12 %
Boil	Citra	50 g	10 min	12 %
Aroma (end of boil)	Willamette	50 g	0 min	5 %
Whirlpool	Cascade	50 g	---	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Notes

- Fermentacja burzliwa 14 dni w temp. ok. 18 st. cel., cicha 7 dni w temp. ok 14 st. cel. bez chmielenia.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Feb 24, 2016, 8:28 AM