

WCIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **41**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	3.9 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13 %
Whirlpool	Sabro	50 g	0 min	9.5 %
Whirlpool	Cascade	50 g	0 min	6 %
Whirlpool	Amarillo	80 g	0 min	9.5 %
Dry Hop	Sabro	50 g	3 day(s)	9.5 %
Dry Hop	Cascade	50 g	3 day(s)	6 %

Notes

- Hopstand 20 minut w 80 stopniach
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