

## wcipa 116

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **67**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **8 %**
- Size with trub loss **19.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **25.6 liter(s)**

### Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (99%)	81 %	4
Grain	Amber Malt	0.05 kg (1%)	75 %	43

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	12.8 %
Whirlpool	Nectaron	25 g	5 min	12 %
Whirlpool	Moutere	25 g	5 min	16.7 %
Whirlpool	Nectaron 80stopni	25 g	5 min	12 %
Whirlpool	Moutere 80stopni	25 g	5 min	16.7 %
Dry Hop	Nectaron	50 g	3 day(s)	12 %
Dry Hop	Nelson Sauvín	100 g	3 day(s)	12.3 %
Dry Hop	Moutere	50 g	3 day(s)	16.7 %