

# WCIPA

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- Gravity **15 BLG**
- ABV ---
- IBU **58**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 %  | 5   |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 13 g   | 60 min   | 15.5 %     |
| Boil    | Summit                 | 13 g   | 30 min   | 15.8 %     |
| Boil    | Simcoe                 | 13 g   | 15 min   | 12.9 %     |
| Boil    | Mosaic                 | 13 g   | 10 min   | 12.3 %     |
| Dry Hop | Columbus/Tomahawk/Zeus | 12 g   | 3 day(s) | 15.5 %     |
| Dry Hop | Summit                 | 12 g   | 3 day(s) | 15.8 %     |
| Dry Hop | Simcoe                 | 12 g   | 3 day(s) | 13.2 %     |
| Dry Hop | Mosaic                 | 12 g   | 3 day(s) | 12.3 %     |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 11.5 g | Mangrove Jack's |