

WCIPA

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **75**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **65 C**, Time **80 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|--------|-----|
| Grain | Viking Pilsner malt | 6 kg (70.6%) | 82 % | 4 |
| Grain | BESTMALZ - Bestt Pale Ale | 2 kg (23.5%) | 80.5 % | 6 |
| Sugar | Glukoza | 0.5 kg (5.9%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Mosaic | 30 g | 60 min | 12.3 % |
| Boil | Mosaic | 20 g | 20 min | 12.3 % |
| Boil | Mosaic | 25 g | 15 min | 12.3 % |
| Boil | Mosaic | 20 g | 5 min | 12.3 % |
| Aroma (end of boil) | Mosaic | 25 g | 20 min | 12.3 % |
| Whirlpool | Mosaic | 30 g | 0 min | 12.3 % |
| Dry Hop | Mosaic | 100 g | 3 day(s) | 12.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 2 g | Boil | 10 min |