

Wcipa

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **101**
- SRM **3.5**
- 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 **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 2.8 kg (100%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 30 g | 60 min | 4.3 % |
| Boil | Amarillo | 10 g | 60 min | 8.9 % |
| Boil | Galaxy | 30 g | 10 min | 17.4 % |
| Aroma (end of boil) | Galaxy | 30 g | 5 min | 17.4 % |
| Boil | Amarillo | 15 g | 10 min | 8.9 % |