

WCIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **55**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (50%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (40%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 0.5 kg (10%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Citra | 20 g | 20 min | 12 % |
| Boil | Amarillo | 20 g | 20 min | 9.5 % |
| Boil | Mosaic | 20 g | 20 min | 10 % |
| Boil | Citra | 10 g | 5 min | 12 % |
| Boil | Amarillo | 10 g | 5 min | 9.5 % |
| Boil | Mosaic | 10 g | 5 min | 10 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 12 % |
| Aroma (end of boil) | Amarillo | 20 g | 5 min | 9.5 % |
| Aroma (end of boil) | Mosaic | 20 g | 5 min | 10 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| FM 54 | Ale | Slant | 150 ml | --- |