

# WCIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **79**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.7 kg (59.7%)	80 %	4
Grain	Strzegom Pale Ale	2 kg (32.3%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (8.1%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	8.9 %
Boil	Mosaic	30 g	60 min	11.8 %
Boil	Mosaic	10 g	20 min	11.8 %
Boil	Amarillo	10 g	20 min	8.9 %
Boil	Mosaic	15 g	5 min	11.8 %
Boil	Amarillo	15 g	5 min	8.9 %
Aroma (end of boil)	Mosaic	15 g	0 min	11.8 %
Aroma (end of boil)	Amarillo	15 g	0 min	8.9 %
Whirlpool	Mosaic	20 g	0 min	11.8 %
Whirlpool	Amarillo	20 g	0 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	0.5 g	Boil	0 min