

# WCPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **50**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **61 C**, Time **30 min**
- Temp **68 C**, Time **30 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **30 min** at **61C**
- Keep mash **30 min** at **68C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (76.9%)	75 %	6
Grain	przeniczny	1 kg (15.4%)	75 %	6
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12 %
Boil	Amarillo	25 g	30 min	9.5 %
Aroma (end of boil)	Equinox	25 g	1 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	15 g	---