

# Mondziółowa WC IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **39**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **41.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8 kg (89.9%)	80 %	4
Grain	Pszeniczny	0.75 kg (8.4%)	85 %	4
Grain	Weyermann - Acidulated Malt	0.15 kg (1.7%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Galaxy	30 g	10 min	15 %
Boil	Centennial	40 g	10 min	8.3 %
Dry Hop	Mosaic	45 g	5 day(s)	10.4 %
Dry Hop	Centennial	60 g	5 day(s)	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	11 g	---