Session WCIPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **61**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **17.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.3 kg *(59.7%)*	80 %	8
Grain	Słód pszeniczny Bestmalz	0.5 kg *(13%)*	82 %	5
Grain	Monachijski	0.65 kg *(16.9%)*	80 %	16
Grain	Briess - Carapils Malt	0.4 kg *(10.4%)*	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Simcoe	10 g	25 min	13.2 %
Boil	Simcoe	20 g	7 min	13.2 %
Whirlpool	Simcoe	30 g	1 min	13.2 %
Whirlpool	Citra	30 g	2 min	12 %
Whirlpool	Mosaic	30 g	2 min	10 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %
Dry Hop	Citra	70 g	2 day(s)	12 %
Dry Hop	Mosaic	70 g	2 day(s)	10 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	125 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1 g	Boil	7 min