

## WC IPA#13

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **47**
- SRM **7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **15 liter(s)**

### Steps

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

### Mash step by step

- Heat up **12.5 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (33.9%)	81 %	4
Grain	Pszeniczny	0.5 kg (8.5%)	85 %	4
Liquid Extract	Bruntal Pale Ale	1.7 kg (28.8%)	80 %	35
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (28.8%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	20 min	12 %
Boil	Simcoe	20 g	20 min	13.2 %
Boil	Amarillo	20 g	20 min	9.5 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Aroma (end of boil)	Simcoe	15 g	5 min	13.2 %
Aroma (end of boil)	Amarillo	15 g	5 min	9.5 %
Aroma (end of boil)	Citra	30 g	1 min	12 %
Aroma (end of boil)	Simcoe	30 g	1 min	13.2 %
Aroma (end of boil)	Amarillo	30 g	1 min	9.5 %
Poniższe hop stand 85C				
Whirlpool	Citra	30 g	0 min	12 %
Whirlpool	Amarillo	30 g	0 min	9.5 %

Whirlpool	Simcoe	30 g	0 min	13.2 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

## Notes

- Warzenie - 31 X 2017  
Początkowa - 14 BLG  
Końcowa - 1,5  
Burzliwa - 17/18C  
Rozlew - 31 XII 2017  
ABV - 6,8%  
CO2 - 2.4 ;  
140zł  
*Nov 15, 2017, 10:20 AM*