

# WC IPA

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- Gravity **16.1 BLG**
- ABV ---
- IBU **111**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.96 kg (91%)	79 %	6
Grain	Bestmalz Caramel Pils	0.49 kg (9%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	50 min	14.7 %
Boil	Equinox	50 g	20 min	13.1 %
Boil	Equinox	30 g	10 min	13.1 %
Whirlpool	Equinox	20 g	30 min	13.1 %
Dry Hop	Citra	200 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's