

# WC IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **102**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (89.7%)	81 %	4
Grain	Strzegom Wiedeński	0.4 kg (10.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	10 g	30 min	10 %
Boil	Simcoe	30 g	30 min	12.6 %
Whirlpool	Simcoe	70 g	20 min	12.6 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %
Dry Hop	Citra	50 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar