

WC IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **58**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (54.5%)	82 %	4
Grain	Viking Pale Ale malt	2 kg (36.4%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (9.1%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	15.5 %
Boil	Citra	10 g	30 min	12 %
Boil	Centennial	10 g	30 min	10.5 %
Aroma (end of boil)	Citra	10 g	15 min	12 %
Aroma (end of boil)	Centennial	10 g	15 min	10.5 %
Whirlpool	Citra	15 g	5 min	12 %
Whirlpool	Centennial	15 g	5 min	10.5 %
Whirlpool	Citra	15 g	1 min	12 %
Whirlpool	Centennial	15 g	1 min	10.5 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Centennial	50 g	5 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---

Notes

- Drugi whirlpol na 1 min to tak na prawdę hop stand w 85 stopniach.
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