

WC IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **4.5**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (60%)	80 %	7
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	20 min	15 %
Boil	Mosaic	15 g	20 min	10 %
Aroma (end of boil)	Simcoe	15 g	20 min	13.2 %
Aroma (end of boil)	Citra	15 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	10 g	Mangrove Jack's