

## WC IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **44**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (90.9%)	82 %	4
Grain	Viking carabody malt	0.5 kg (9.1%)	75 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	55 min	10 %
Boil	lunga	20 g	30 min	11 %
Aroma (end of boil)	lunga	10 g	55 min	11 %
Whirlpool	lunga	40 g	0 min	11 %