

WC IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **59**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (88.9%) | 81 % | 4 |
| Grain | Rice, Flaked | 0.5 kg (11.1%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Iunga | 25 g | 30 min | 12.8 % |
| Whirlpool | Nelson Sauvín | 20 g | 20 min | 11 % |
| Whirlpool | Rakau (NZ) | 30 g | 20 min | 9.5 % |
| Dry Hop | Nelson Sauvín | 30 g | 4 day(s) | 11 % |
| Dry Hop | Rakau (NZ) | 40 g | 4 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 9.5 g | Fermentis |