

# 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 Sauvignon	20 g	20 min	11 %
Whirlpool	Rakau (NZ)	30 g	20 min	9.5 %
Dry Hop	Nelson Sauvignon	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