

# WC IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **53**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.7 kg (91.4%)	80 %	4
Grain	Weyermann - Carapils	0.35 kg (8.6%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Warrior	10 g	60 min	15.5 %
Boil	Warrior	7 g	60 min	15.5 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Citra	10 g	10 min	12 %
Whirlpool	Amarillo	20 g	70 min	9.5 %
Whirlpool	Citra	20 g	70 min	12 %
Dry Hop	Citra	20 g	---	12 %
Dry Hop	Amarillo	20 g	---	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Notes

- Można bardziej pochmielić na smak , po 15 g. Piwo lekko mętne, jeszcze za słaby aromat, poćwiczyć z wodą, niższa temperatura fermentacji  
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