

WC IPA A

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **44**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.1 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 % |