

WC IPA milijon

- Gravity **16.1 BLG**
- ABV ---
- IBU **87**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **15 %**
- Size with trub loss **31.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37.2 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **76C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **37.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 6 kg (85.7%) | 85 % | 7 |
| Grain | Weyermann - Pilsner Malt | 1 kg (14.3%) | 81 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|-----------|------------|
| First Wort | Pacific Gem | 30 g | 15 min | 15.3 % |
| Boil | Pacific Gem | 30 g | 45 min | 15.3 % |
| Boil | Pacific Gem | 30 g | 15 min | 15.3 % |
| Aroma (end of boil) | Galaxy | 50 g | 15 min | 14.5 % |
| Dry Hop | Galaxy | 50 g | 10 day(s) | 14.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |