

# WC IPA Twoj browar

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **52**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (41.7%)	80 %	5
Grain	Pilzneński	1.4 kg (58.3%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	7 g	55 min	13 %
Aroma (end of boil)	Mosaic	20 g	10 min	10 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Dry Hop	Citra	15 g	4 day(s)	12 %
Dry Hop	Mosaic	15 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile

## Notes

- dodaje troche slodu od siebie  
*Nov 21, 2021, 11:29 AM*