

# WCIPA

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- Gravity **12.9 BLG**
- ABV ---
- IBU **84**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (100%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Simcoe	15 g	30 min	13.2 %
Boil	Simcoe	15 g	20 min	13.2 %
Boil	Mosaic	15 g	15 min	10 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Mosaic	5 g	5 min	10 %
Dry Hop	Mosaic Aromatyczny	30 g	4 day(s)	11.7 %
Dry Hop	Citra	50 g	4 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---