

## #? Wcipa

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **68**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **31.3 liter(s)**

### Fermentables

| Type  | Name               | Amount       | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Pilzneński         | 6 kg (96%)   | 81 %  | 4   |
| Grain | Cara-Pils/Dextrine | 0.25 kg (4%) | 72 %  | 4   |

### Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Mosaic | 100 g  | 15 min   | 10 %       |
| Dry Hop | Mosaic | 100 g  | 4 day(s) | 10 %       |
| Boil    | Mosaic | 20 g   | 60 min   | 10 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale  | Dry  | 11 g   | ---        |