

# WCIPA 14 BLG

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **35**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 2.5 kg (45.5%) | 81 %  | 4   |
| Grain | Viking Pale Ale malt | 2.5 kg (45.5%) | 80 %  | 5   |
| Grain | Pszeniczny           | 0.5 kg (9.1%)  | 85 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Citra   | 15 g   | 20 min | 12 %       |
| Boil                | Cascade | 15 g   | 20 min | 6 %        |
| Boil                | Simcoe  | 15 g   | 20 min | 13.2 %     |
| Boil                | Citra   | 15 g   | 5 min  | 12 %       |
| Boil                | Cascade | 15 g   | 5 min  | 6 %        |
| Boil                | Simcoe  | 15 g   | 5 min  | 13.2 %     |
| Aroma (end of boil) | Citra   | 15 g   | 0 min  | 12 %       |
| Aroma (end of boil) | Cascade | 15 g   | 0 min  | 6 %        |
| Aroma (end of boil) | Simcoe  | 15 g   | 0 min  | 13.2 %     |
| Whirlpool           | Citra   | 15 g   | 0 min  | 12 %       |
| Whirlpool           | Cascade | 15 g   | 0 min  | 6 %        |
| Whirlpool           | Simcoe  | 15 g   | 0 min  | 13.2 %     |