

WCIPA 15 BLG

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **49**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (46.2%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 2.5 kg (38.5%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (7.7%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (7.7%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Galaxy | 30 g | 60 min | 15 % |
| Boil | Citra | 10 g | 45 min | 12 % |
| Boil | Simcoe | 25 g | 5 min | 13.2 % |
| Aroma (end of boil) | Mosaic | 25 g | 0 min | 10 % |
| Aroma (end of boil) | Citra | 50 g | 0 min | 12 % |
| Dry Hop | Citra | 40 g | 4 day(s) | 12 % |
| Dry Hop | Mosaic | 30 g | 4 day(s) | 10 % |
| Dry Hop | Simcoe | 45 g | 4 day(s) | 13.2 % |
| Dry Hop | Cascade | 30 g | 4 day(s) | 6 % |