

## WCIPA 2

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **80**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **21.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.3 kg (59.7%)	80 %	4
Grain	Strzegom Pale Ale	2.2 kg (30.6%)	79 %	6
Grain	Strzegom Pszeniczny	0.7 kg (9.7%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	55 min	15.1 %
Boil	Amarillo	30 g	55 min	7.1 %
Boil	Mosaic	30 g	55 min	11.8 %
Boil	Amarillo	10 g	20 min	7.1 %
Boil	Mosaic	10 g	20 min	11.8 %
Boil	Amarillo	15 g	5 min	7.1 %
Boil	Mosaic	15 g	5 min	11.8 %
Aroma (end of boil)	Amarillo	15 g	0 min	7.1 %
Aroma (end of boil)	Mosaic	15 g	0 min	11.8 %
Whirlpool	Amarillo	20 g	0 min	7.1 %
Whirlpool	Mosaic	20 g	0 min	11.8 %
Dry Hop	Amarillo	60 g	4 day(s)	7.1 %

Dry Hop	Mosaic	60 g	4 day(s)	11.8 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1.25 g	Boil	15 min