

# WCIPA

- Gravity **15 BLG**
- ABV ---
- IBU **58**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	13 g	60 min	15.5 %
Boil	Summit	13 g	30 min	15.8 %
Boil	Simcoe	13 g	15 min	12.9 %
Boil	Mosaic	13 g	10 min	12.3 %
Dry Hop	Columbus/Tomahawk/Zeus	12 g	3 day(s)	15.5 %
Dry Hop	Summit	12 g	3 day(s)	15.8 %
Dry Hop	Simcoe	12 g	3 day(s)	13.2 %
Dry Hop	Mosaic	12 g	3 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11.5 g	Mangrove Jack's