

# WCIPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **60**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **37.4 liter(s)**

## Mash information

- Mash efficiency **93 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

## Steps

- Temp **50 C**, Time **5 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **25.6 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **37.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.2 kg (84.9%)	80 %	4
Grain	Rice, Flaked	0.75 kg (10.3%)	70 %	2
Grain	Weyermann - Carapils	0.2 kg (2.7%)	78 %	4
Grain	Słód owsiany Fawcett	0.15 kg (2.1%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13.7 %
Boil	Mosaic	20 g	5 min	11.8 %
Boil	Citra	20 g	5 min	14.2 %
Boil	zappa	20 g	5 min	4.2 %
Boil	Simcoe	20 g	5 min	12.8 %
Whirlpool	Citra	30 g	---	12.6 %
Whirlpool	Mosaic	30 g	---	11.8 %
Whirlpool	Simcoe	30 g	---	12.6 %
Whirlpool	Zappa	30 g	---	4.2 %

Dry Hop	Simcoe	50 g	3 day(s)	12.6 %
Dry Hop	Mosaic	50 g	3 day(s)	12.8 %
Dry Hop	Zappa	50 g	---	4.2 %