

# WCIPA - Andrzej B - zwycieskie WKPD

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **48**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **8 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (58%)	80 %	4
Grain	Viking Pale Ale malt	2.3 kg (33.3%)	80 %	5
Grain	Pszeniczny	0.6 kg (8.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	20 min	12 %
Boil	Amarillo	15 g	20 min	9.5 %
Boil	Simcoe	15 g	20 min	13.2 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Aroma (end of boil)	Amarillo	15 g	5 min	9.5 %
Aroma (end of boil)	Simcoe	15 g	5 min	13.2 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Aroma (end of boil)	Amarillo	15 g	0 min	9.5 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.2 %
Whirlpool	Citra	15 g	20 min	12 %
Whirlpool	Amarillo	15 g	20 min	9.5 %
Whirlpool	Simcoe	15 g	20 min	13.2 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Amarillo	30 g	4 day(s)	9.5 %
Dry Hop	Simcoe	30 g	4 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---