

## WCIPA (WKPD2017)

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **44**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12.5 %/h**
- Boil size **25.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (58.3%)	81 %	4
Grain	Strzegom Pale Ale	2 kg (33.3%)	79 %	6
Grain	BESTMALZ - Best Wheat Malt	0.5 kg (8.3%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	15 g	20 min	12 %
Aroma (end of boil)	Simcoe	15 g	20 min	13.2 %
Aroma (end of boil)	Amarillo	15 g	20 min	9.5 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Aroma (end of boil)	Simcoe	15 g	5 min	13.2 %
Aroma (end of boil)	Amarillo	15 g	5 min	9.5 %
Whirlpool	Citra	15 g	0 min	12 %
Whirlpool	Simcoe	15 g	0 min	13.2 %
Whirlpool	Amarillo	15 g	0 min	9.5 %
Whirlpool	Citra	15 g	-10 min	12 %
Whirlpool	Simcoe	15 g	-10 min	13.2 %
Whirlpool	Amarillo	15 g	-10 min	9.5 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Simcoe	30 g	4 day(s)	13.2 %
Dry Hop	Amarillo	30 g	4 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis