

# Wdipa

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- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **73**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.6 kg (88.5%)	81 %	4
Sugar	Candi Sugar, Clear	0.3 kg (5.8%)	78.3 %	2
Grain	Rice, Flaked	0.3 kg (5.8%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Sabro	100 g	2 day(s)	15 %
Boil	Sabro	30 g	60 min	15 %
Boil	Sabro	35 g	5 min	15 %
Boil	Sabro	35 g	0 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	125 ml	Fermentum Mobile