

## WED IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **94**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.25 kg (77.8%)	80 %	5
Grain	Weyermann - Acidulated Malt	0.5 kg (7.4%)	80 %	6
Grain	Strzegom Pszeniczny	0.5 kg (7.4%)	81 %	6
Grain	Cara-Pils/Dextrine	0.5 kg (7.4%)	72 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	25 g	10 min	12.6 %
Aroma (end of boil)	Centennial	25 g	10 min	8.9 %
Boil	Warrior	50 g	60 min	17.2 %
Dry Hop	Mosaic	25 g	10 day(s)	12.6 %
Dry Hop	Centennial	25 g	10 day(s)	8.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis