

# Weepa

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **41**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (45.5%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (15.2%)	79 %	10
Grain	Pilzneński	2 kg (30.3%)	81 %	4
Grain	Słód owsiany Fawcett	0.2 kg (3%)	61 %	5
Grain	Karmelowy Czerwony	0.2 kg (3%)	75 %	59
Grain	Żytni	0.2 kg (3%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Nelson Sauvin	30 g	30 min	11 %
Boil	Zula	5 g	15 min	9.7 %

## Extras

Type	Name	Amount	Use for	Time
Herb	Weed	30 g	Secondary	4 day(s)