

# WLP IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **46**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **90 %**
- 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	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Red Active Viking	1 kg (16.7%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	47 g	50 min	9.2 %
Boil	Oktawia	10 g	25 min	9.2 %
Whirlpool	Falconer's Flight	22 g	20 min	10.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Slant	666 ml	---