

## WIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **14.7**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **31.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale          | 5 kg (67.6%)  | 79 %  | 6   |
| Grain | Strzegom Pilzneński        | 0.5 kg (6.8%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (13.5%)  | 79 %  | 16  |
| Grain | Strzegom Karmel 150        | 0.2 kg (2.7%) | 75 %  | 150 |
| Grain | Płatki owsiane             | 0.5 kg (6.8%) | 85 %  | 3   |
| Grain | Czekoladowy                | 0.2 kg (2.7%) | 60 %  | 788 |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Cascade | 40 g   | 50 min   | 6 %        |
| Boil    | Cascade | 30 g   | 40 min   | 6 %        |
| Boil    | Cascade | 30 g   | 15 min   | 6 %        |
| Dry Hop | Cascade | 30 g   | 3 day(s) | 6 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale  | Dry  | 11.5 g | ---        |