

# DWCIPA

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- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **74**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Pszeniczny	0.5 kg (10%)	85 %	4
Sugar	Candi Sugar, Clear	0.5 kg (10%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Idaho 7	25 g	5 min	12.7 %
Boil	Idaho 7	25 g	17 min	12.7 %
Whirlpool	Idaho 7	40 g	---	12.7 %
Dry Hop	Idaho 7	30 g	2 day(s)	12.7 %