

Polish WC IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **71**
- SRM **4**
- 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 **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (75%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (8.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 85 % | 3 |
| Grain | płatki ryżowe | 0.5 kg (8.3%) | 85 % | 0.7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | lunga | 63 g | 60 min | 11.3 % |
| Whirlpool | Izabella | 70 g | 0 min | 5.8 % |
| Dry Hop | Zula | 130 g | 2 day(s) | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 150 ml | Safale |