

## wc ipa

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **72**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **68 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (80.9%)	81 %	4
Grain	Pszeniczny	1 kg (14.7%)	85 %	4
Grain	Weyermann - Carapils	0.3 kg (4.4%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Mosaic	30 g	60 min	10 %
Boil	Mosaic	30 g	15 min	10 %
Boil	Mosaic	30 g	5 min	10 %
Aroma (end of boil)	Mosaic	60 g	0 min	10 %
Dry Hop	Mosaic	60 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	15 min
Water Agent	gips	5 g	Mash	60 min