

# WC IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **60**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **62C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (89.7%)	80 %	4
Grain	Rice, Flaked	0.3 kg (7.7%)	70 %	2
Sugar	cukier biały	0.1 kg (2.6%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	11.4 %
Aroma (end of boil)	Motueka	25 g	5 min	7.5 %
Aroma (end of boil)	Citra	25 g	5 min	12 %
Dry Hop	Motueka	25 g	3 day(s)	7 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Talus	50 g	3 day(s)	8.2 %