

## WC IPA

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **80**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.3 kg (91.5%)	81 %	4
Sugar	cukier	0.4 kg (8.5%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	15.5 %
Boil	Mosaic	20 g	5 min	10 %
Dry Hop	Galaxy	20 g	15 day(s)	15 %
hopstand 75 stopni				
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Dry Hop	Mosaic	30 g	---	10 %
Dry Hop	Galaxy	30 g	---	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	10 g	Mash	0 min