

# WCIPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **41**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (53.6%)	80 %	4
Grain	Viking Pale Ale malt	1.3 kg (46.4%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	55 min	13 %
Boil	Mosaic	40 g	3 min	10 %
Boil	Citra	60 g	3 min	12 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %
Dry Hop	Mosaic	60 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis