

## wcipa 23 #2

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **84**
- SRM **6.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.7 kg (68.5%)	81 %	4
Grain	Pszeniczny	0.5 kg (9.3%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (18.5%)	80 %	5
Grain	Weyermann Caramunich 3	0.2 kg (3.7%)	76 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	30 g	30 min	12 %
Boil	Vic Secret	25 g	20 min	14 %
Boil	Vic Secret	30 g	10 min	14 %
Boil	Ella (AUS)	30 g	10 min	12 %
Boil	Topaz	30 g	5 min	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	100 ml	Fermentum Mobile