

# WCIPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **55**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (50%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (40%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (10%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	20 min	12 %
Boil	Amarillo	20 g	20 min	9.5 %
Boil	Mosaic	20 g	20 min	10 %
Boil	Citra	10 g	5 min	12 %
Boil	Amarillo	10 g	5 min	9.5 %
Boil	Mosaic	10 g	5 min	10 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM 54	Ale	Slant	150 ml	---