

# WCIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **79**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.7 kg (59.7%) | 80 %  | 4   |
| Grain | Strzegom Pale Ale   | 2 kg (32.3%)   | 79 %  | 6   |
| Grain | Strzegom Pszeniczny | 0.5 kg (8.1%)  | 81 %  | 6   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Amarillo | 30 g   | 60 min | 8.9 %      |
| Boil                | Mosaic   | 30 g   | 60 min | 11.8 %     |
| Boil                | Mosaic   | 10 g   | 20 min | 11.8 %     |
| Boil                | Amarillo | 10 g   | 20 min | 8.9 %      |
| Boil                | Mosaic   | 15 g   | 5 min  | 11.8 %     |
| Boil                | Amarillo | 15 g   | 5 min  | 8.9 %      |
| Aroma (end of boil) | Mosaic   | 15 g   | 0 min  | 11.8 %     |
| Aroma (end of boil) | Amarillo | 15 g   | 0 min  | 8.9 %      |
| Whirlpool           | Mosaic   | 20 g   | 0 min  | 11.8 %     |
| Whirlpool           | Amarillo | 20 g   | 0 min  | 8.9 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |           |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|

### Extras

| Type   | Name     | Amount | Use for | Time  |
|--------|----------|--------|---------|-------|
| Fining | Whirfloc | 0.5 g  | Boil    | 0 min |