

## wcipa listopad 2018

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **53**
- SRM **7.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **36 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **26.7 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	7 kg (81.6%)	80.5 %	2
Grain	Briess - Wheat Malt, White	1 kg (11.7%)	85 %	5
Sugar	Candi Sugar, Clear	0.5 kg (5.8%)	78.3 %	2
Grain	Weyermann - Dehusked Carafa II	0.081 kg (0.9%)	70 %	837

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	25 min	13.2 %
Boil	Citra	20 g	25 min	14.2 %
Boil	Simcoe	30 g	15 min	13.2 %
Boil	Citra	30 g	15 min	14.2 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %
Dry Hop	Citra	50 g	5 day(s)	14.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
DIPA	Ale	Slant	200 ml	OmegaYeast