

# WE IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **61**
- SRM **4.3**
- 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 **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **2 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **2 min** at **75C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Viking Pilsner malt	2 kg (33.3%)	82 %	4
Grain	Weyermann - Carapils	1 kg (16.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	6.9 %
Boil	Amarillo	20 g	50 min	8.8 %
Boil	Mosaic	15 g	30 min	10.4 %
Boil	Cascade	30 g	10 min	6.9 %
Boil	Citra	25 g	10 min	13.3 %
Boil	Citra	25 g	0 min	13.3 %
Boil	Mosaic	35 g	0 min	10.4 %
Boil	Amarillo	30 g	0 min	8.8 %
Dry Hop	Citra	50 g	3 day(s)	13.3 %

## Yeasts

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

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	15 g	Mash	60 min