

# wipa

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **53**
- SRM **4.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **12 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (58.3%)	79 %	5
Grain	Pszeniczny	2 kg (38.8%)	85 %	4
Grain	Płatki owsiane	0.15 kg (2.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Willamette	60 g	0 min	5 %
Dry Hop	citra	100 g	5 day(s)	13 %
Boil	Marynka	50 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	safale