

# WKPD 2017

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **39**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Premium	4 kg (56.3%)	81 %	2.5
Grain	Briess - Pale Ale Malt	2.5 kg (35.2%)	80 %	7
Grain	Pszeniczny	0.6 kg (8.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	17 g	20 min	12 %
Boil	Amarillo	17 g	20 min	9.5 %
Boil	Simcoe	17 g	20 min	13.2 %
Boil	Citra	17 g	5 min	12 %
Boil	Amarillo	17 g	5 min	9.5 %
Boil	Simcoe	17 g	5 min	13.2 %
Aroma (end of boil)	Citra	17 g	0 min	12 %
Aroma (end of boil)	Amarillo	17 g	0 min	9.5 %
Aroma (end of boil)	Simcoe	17 g	0 min	13.2 %
Whirlpool	Citra	17 g	20 min	12 %
Whirlpool	Amarillo	17 g	20 min	9.5 %

Whirlpool	Simcoe	17 g	20 min	13.2 %
Dry Hop	Citra	34 g	4 day(s)	12 %
Dry Hop	Amarillo	34 g	4 day(s)	9.5 %
Dry Hop	Simcoe	34 g	4 day(s)	13.2 %

## Yeasts

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