

## 7. WC AIPA

- Gravity **16 BLG**
- ABV ---
- IBU **59**
- SRM **5.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **30.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale      | 5 kg (71.4%)  | 79 %  | 6   |
| Grain | Strzegom Pilzneński    | 1 kg (14.3%)  | 80 %  | 4   |
| Grain | Briess - Carapils Malt | 0.7 kg (10%)  | 74 %  | 3   |
| Sugar | cukier                 | 0.3 kg (4.3%) | 100 % | 0   |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Chinook  | 20 g   | 30 min   | 11.2 %     |
| Boil    | Galaxy   | 30 g   | 15 min   | 14.5 %     |
| Boil    | Mosaic   | 30 g   | 10 min   | 12 %       |
| Boil    | Amarillo | 30 g   | 10 min   | 9.5 %      |
| Boil    | Galaxy   | 20 g   | 5 min    | 14.5 %     |
| Boil    | Amarillo | 20 g   | 3 min    | 9.5 %      |
| Dry Hop | Citra    | 25 g   | 6 day(s) | 13.5 %     |
| Dry Hop | Mosaic   | 20 g   | 6 day(s) | 10 %       |
| Dry Hop | Amarillo | 20 g   | 6 day(s) | 9.5 %      |

### Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g    | Boil    | 10 min |