

## LAB #004 Wheat IPA

---

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **49**
- SRM **6.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.5 kg (50%)	85 %	4
Grain	Pilzneński	0.7 kg (23.3%)	81 %	4
Grain	Żytni	0.3 kg (10%)	85 %	8
Grain	Strzegom Karmel 30	0.2 kg (6.7%)	75 %	30
Grain	Castlemalting - Cara Clair	0.2 kg (6.7%)	78 %	4
Grain	Caramunich® typ I	0.1 kg (3.3%)	73 %	80

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Amarillo	15 g	15 min	9.5 %
Boil	Citra	15 g	15 min	12 %
Boil	Mosaic	10 g	1 min	10 %
Dry Hop	Citra	10 g	5 day(s)	12 %
Dry Hop	Centennial	10 g	5 day(s)	10.5 %