

Session smoked wheat IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **15.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (38.2%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.55 kg (10.5%) | 60 % | 3 |
| Grain | Pszeniczny | 0.25 kg (4.8%) | 85 % | 4 |
| Grain | Grodziski pszeniczny wędzony dębem | 1.97 kg (37.7%) | 80 % | 3 |
| Grain | Pilzneński | 0.46 kg (8.8%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Lublin (Lubelski) | 8 g | 60 min | 4 % |
| Aroma (end of boil) | Mandarina Bavaria | 15 g | 10 min | 10 % |
| Aroma (end of boil) | Sabro | 15 g | 10 min | 15 % |
| Aroma (end of boil) | Strata | 15 g | 10 min | 13.6 % |
| Aroma (end of boil) | Citra | 15 g | 10 min | 12 % |
| Dry Hop | Mandarina Bavaria | 20 g | 3 day(s) | 10 % |
| Dry Hop | Sabro | 15 g | 3 day(s) | 15 % |
| Dry Hop | Strata | 20 g | 3 day(s) | 13.6 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 12 % |

Yeasts

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

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------------------------|--------|---------|--------|
| Water Agent | kwas fosforowy | 2 g | Mash | 60 min |
| Water Agent | kwas fosforowy - do wysładzania | 1.5 g | Boil | 60 min |
| Water Agent | gips piwowarski | 2 g | Mash | 60 min |
| Water Agent | whirfloc | 1.25 g | Boil | 15 min |