

# Superdelic Wheat IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **37**
- SRM **4.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **34.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **25.1 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (43.5%)	80 %	5
Grain	Pszeniczny	3.5 kg (30.4%)	85 %	4
Grain	Monachijski	1 kg (8.7%)	80 %	16
Grain	Płatki pszeniczne	1 kg (8.7%)	60 %	3
Grain	Płatki owsiane	1 kg (8.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	60 min	7 %
Boil	Perle	50 g	15 min	7 %
Aroma (end of boil)	Perle	50 g	5 min	7 %
Aroma (end of boil)	Superdelic	50 g	5 min	9.9 %
Whirlpool	Superdelic	100 g	0 min	9.9 %
Dry Hop	Superdelic	100 g	3 day(s)	9.9 %

## Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	250 g	Mash	60 min

## Notes

- Rozcieńczyć do 14 BLG

Pitch your yeast as a 1.5-L yeast starter and ferment at 64–70 °F (18–21 °C). Fermentation should take 10–14 days. Following fermentation, dry hop for five days before bottling or transferring to keg. Prime to 2.3 volumes of CO<sub>2</sub>.

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