

# Wheapa

- Gravity **16.8 BLG**
- ABV ---
- IBU **71**
- SRM **5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3.7 kg (45.7%)	80 %	4
Grain	Strzegom Pszeniczny	4 kg (49.4%)	81 %	6
Grain	Jęczmień niestodowany	0.4 kg (4.9%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	30 min	12 %
Boil	Mosaic	30 g	30 min	10 %
Boil	Amarillo	30 g	30 min	9.5 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %
Dry Hop	Amarillo	30 g	7 day(s)	9.5 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	50 ml	---