

# Wheat AIPA

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **46**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **62 C**, Time **5 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pszeniczny jasny	4 kg (48.5%)	80 %	4
Grain	Weyermann - Pilsner Malt	1 kg (12.1%)	81 %	5
Grain	Weyermann - Pale Ale Malt	1 kg (12.1%)	85 %	7
Grain	Weyermann - Carapils	0.25 kg (3%)	78 %	4
Grain	Płatki pszeniczne	1 kg (12.1%)	50 %	3
Grain	Płatki owsiane	1 kg (12.1%)	50 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	5 g	60 min	9.5 %
Boil	Mosaic	5 g	60 min	10 %
Boil	Citra	10 g	60 min	12 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	Citra	10 g	30 min	12 %
Boil	Mosaic	10 g	30 min	10 %

Boil	Amarillo	10 g	10 min	9.5 %
Boil	Citra	10 g	10 min	12 %
Boil	Mosaic	10 g	10 min	10 %
Whirlpool	Amarillo	20 g	0 min	9.5 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Mosaic	25 g	0 min	10 %
Dry Hop	Amarillo	45 g	7 day(s)	9.5 %
Dry Hop	Citra	55 g	7 day(s)	12 %
Dry Hop	Mosaic	65 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale