

# Wheat IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **34**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **16.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (51.3%)	81 %	4
Grain	Pale Ale Strzegom	0.8 kg (20.5%)	80 %	6
Grain	Pszeniczny Strzegom	0.3 kg (7.7%)	75 %	5
Grain	Płatki owsiane	0.4 kg (10.3%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (10.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Mosaic	5 g	60 min	12 %
Boil	Mosaic	20 g	0 min	12 %
Dry Hop	Cascade	25 g	2 day(s)	6 %
Whirlpool	Mosaic	10 g	10 min	12 %
Dry Hop	Galaxy	10 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	500 ml	FM