

wheat ipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **41**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3.5 kg (50%) | 80 % | 7 |
| Grain | Pszeniczny | 2.8 kg (40%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (7.1%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.2 kg (2.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Centennial | 20 g | 10 min | 10.5 % |
| Boil | Galaxy | 20 g | 10 min | 15 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Boil | Centennial | 15 g | 5 min | 10.5 % |
| Boil | Nelson Sauvin | 15 g | 5 min | 11 % |
| Dry Hop | Centennial | 35 g | 5 day(s) | 10.5 % |
| Dry Hop | Nelson Sauvin | 35 g | 5 day(s) | 11 % |
| Dry Hop | Galaxy | 30 g | 3 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| us-05 | Ale | Slant | 100 ml | --- |