

# WHEAT IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **52**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield  | EBC |
|-------|-------------------|----------------|--------|-----|
| Grain | Pilzneński        | 4.5 kg (56.3%) | 81 %   | 4   |
| Grain | Pszeniczny        | 2.5 kg (31.3%) | 85 %   | 4   |
| Grain | Płatki owsiane    | 0.4 kg (5%)    | 85 %   | 3   |
| Grain | Płatki pszeniczne | 0.4 kg (5%)    | 85 %   | 3   |
| Grain | Acid Malt         | 0.2 kg (2.5%)  | 58.7 % | 6   |

## Hops

| Use for | Name         | Amount | Time     | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil    | Sticklebract | 50 g   | 60 min   | 12 %       |
| Boil    | WAI-ITI      | 25 g   | 30 min   | 2.8 %      |
| Boil    | WAI-ITI      | 20 g   | 20 min   | 2.8 %      |
| Boil    | WAI-ITI      | 25 g   | 5 min    | 2.8 %      |
| Dry Hop | WAI-ITI      | 130 g  | 7 day(s) | 2.8 %      |

## Yeasts

| Name  | Type | Form | Amount  | Laboratory |
|-------|------|------|---------|------------|
| Us-05 | Ale  | Dry  | 17.05 g | ---        |