

# Wheat IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **39**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **69 C**, Time **80 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **80 min** at **69C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (52.1%)	80 %	5
Grain	Pszeniczny	1.5 kg (31.2%)	85 %	4
Grain	Oats, Flaked	0.4 kg (8.3%)	80 %	2
Grain	Płatki orkiszowe	0.4 kg (8.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	40 min	12 %
Boil	Perle	30 g	30 min	7 %
Boil	Perle	20 g	5 min	7 %
Whirlpool	Citra	40 g	1 min	12 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile