

# Wheat IPA

- Gravity **15 BLG**
- ABV ---
- IBU **67**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **15 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **28.7 liter(s)**

## Steps

- Temp **64 C**, Time **666 min**

## Mash step by step

- Heat up **22.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **666 min** at **64C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt      | 3 kg (47.1%)   | 82 %  | 4   |
| Grain | Weyermann - Pilsner Malt | 2 kg (31.4%)   | 81 %  | 5   |
| Grain | Viking Wheat Malt        | 1.1 kg (17.3%) | 83 %  | 5   |
| Grain | Weyermann - Carawheat    | 0.15 kg (2.4%) | 77 %  | 97  |
| Grain | Abbey Castle             | 0.12 kg (1.9%) | 80 %  | 45  |

## Hops

| Use for   | Name      | Amount | Time     | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Boil      | Amarillo  | 30 g   | 50 min   | 9.2 %      |
| Boil      | Centenial | 30 g   | 50 min   | 8.5 %      |
| Boil      | Citra     | 20 g   | 10 min   | 13.5 %     |
| Boil      | Simcoe    | 20 g   | 10 min   | 13.2 %     |
| Boil      | Amarillo  | 23 g   | 10 min   | 8.8 %      |
| Whirlpool | Amarillo  | 35 g   | 40 min   | 9 %        |
| Whirlpool | Citra     | 35 g   | 40 min   | 13.5 %     |
| Whirlpool | Simcoe    | 35 g   | 40 min   | 12.6 %     |
| Dry Hop   | Citra     | 45 g   | 3 day(s) | 13.5 %     |
| Dry Hop   | Amarillo  | 45 g   | 3 day(s) | 9.2 %      |

|         |        |      |          |        |
|---------|--------|------|----------|--------|
| Dry Hop | Simcoe | 45 g | 3 day(s) | 12.6 % |
|---------|--------|------|----------|--------|

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 140 ml | Fermentis  |

## Notes

- Inspiracja:  
<http://www.piwo.org/topic/14390-alderaan-brewery/page-6#entry394655>  
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