

# Wheat IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **61**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 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 **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (39.5%)	80 %	5
Grain	Pszeniczny	2.5 kg (32.9%)	85 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (6.6%)	79 %	16
Grain	Płatki pszeniczne	1 kg (13.2%)	85 %	3
Grain	Płatki jęczmienne	0.5 kg (6.6%)	85 %	---
Grain	Łuska ryżowa	0.1 kg (1.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	60 min	11.2 %
Boil	Citra	20 g	20 min	12 %
Aroma (end of boil)	Ekuanot	20 g	10 min	13 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Ekuanot	30 g	5 day(s)	13 %
Dry Hop	Cascade	50 g	5 day(s)	6 %
Dry Hop	Sabro	50 g	5 day(s)	15 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11.5 g	Fermentis