

# Wheat IPA

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- Gravity **15.4 BLG**
- ABV ---
- IBU **40**
- SRM **4.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **18.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.1 liter(s)**

## Steps

- Temp **69 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (37.4%)	81 %	4
Grain	Pszeniczny	2 kg (37.4%)	85 %	4
Grain	Płatki owsiane	0.4 kg (7.5%)	85 %	3
Grain	słód Wiedeński	0.4 kg (7.5%)	79 %	10
Grain	Płatki pszeniczne	0.15 kg (2.8%)	85 %	3
Grain	Słód enzymatyczny	0.2 kg (3.7%)	--- %	7
Grain	Łuska ryżowa	0.2 kg (3.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	60 min	5.5 %
Boil	Amarillo	10 g	20 min	8.4 %
Boil	Mosaic	10 g	15 min	12.6 %
Dry Hop	Amarillo	40 g	3 day(s)	8.4 %
Dry Hop	Mosaic	40 g	3 day(s)	12.6 %
Dry Hop	Citra	50 g	3 day(s)	13.1 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	23 g	Safale