

# Wheat IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **28**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.3 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (39.5%)	80 %	5
Grain	Viking Wheat Malt	1.5 kg (39.5%)	83 %	5
Grain	Płatki pszeniczne	0.4 kg (10.5%)	85 %	3
Grain	Płatki owsiane	0.4 kg (10.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	50 min	12.1 %
Boil	Cascade PL	10 g	10 min	5.8 %
Aroma (end of boil)	El Dorado	10 g	5 min	13.2 %
Dry Hop	Chinook	10 g	2 day(s)	12.1 %
Dry Hop	Cascade PL	10 g	2 day(s)	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	400 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	3 g	Boil	10 min
Other	Łuska ryżowa	150 g	Mash	60 min