

# Wheat ipa

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **32.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **32.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1.5 kg (23.1%)	83 %	5
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Vienna Malt	1 kg (15.4%)	78 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	66 g	60 min	4.4 %