

# Wheat IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **68**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (40%)	85 %	7
Grain	Weyermann - Pilsner Malt	1 kg (20%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	1 kg (20%)	85 %	5
Grain	Płatki pszeniczne	0.5 kg (10%)	85 %	3
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Mosaic	20 g	30 min	10 %
Boil	Simcoe	10 g	30 min	13.2 %
Aroma (end of boil)	Mosaic	10 g	15 min	10 %
Aroma (end of boil)	Amarillo	30 g	10 min	9.5 %
Dry Hop	Amarillo	60 g	5 day(s)	9.5 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %

## 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