

# Wheat IPA mix

---

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **53**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **62 C**, Time **25 min**
- Temp **67 C**, Time **40 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **40 min** at **67C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (31.3%)	82 %	6
Grain	Słód jęczmienny Barke® pilzneński 2,5-4,5 EBC Weyermann	5 kg (62.5%)	80.5 %	4
Grain	Płatki owsiane	0.5 kg (6.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	45 g	60 min	12 %
Aroma (end of boil)	Southern Cross	60 g	5 min	12.2 %
+ whirlpool				
Dry Hop	HBC 630	50 g	5 day(s)	14.2 %
Dry Hop	Zythos	30 g	5 day(s)	11 %
Dry Hop	Southern Cross	30 g	5 day(s)	12.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Ebbegarden	Ale	Slant	100 ml	---