

# Wheat IPA

- Gravity **15.9 BLG**
- ABV ---
- IBU **60**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27.3 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (55.1%)	80 %	4
Grain	Pszeniczny	1.7 kg (26.8%)	82 %	5
Grain	Płatki pszeniczne	0.5 kg (7.9%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.9%)	85 %	4
Grain	Acid Malt	0.15 kg (2.4%)	--- %	4.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sticklebract	50 g	60 min	12 %
Boil	WAI-ITI	20 g	30 min	2.8 %
Boil	WAI-ITI	15 g	10 min	2.8 %
Boil	WAI-ITI	20 g	5 min	2.8 %
Dry Hop	WAI-ITI	100 g	7 day(s)	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	40 ml	Fermentum Mobile