

WHEATPIT

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **48**
- SRM **4.6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **3 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **73 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **81.8C**
- Add grains
- Keep mash **60 min** at **73C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | słód pszeniczny soufflet | 3 kg (50%) | --- % | 5 |
| Grain | słód pale ale soufflet | 1 kg (16.7%) | --- % | 4 |
| Grain | słód pilzneński soufflet | 2 kg (33.3%) | --- % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Citra | 40 g | 15 min | 12 % |
| Whirlpool | Mosaic | 16 g | 22 min | 10 % |
| Whirlpool | Citra | 15 g | 22 min | 12 % |
| Whirlpool | Amarillo | 15 g | 22 min | 9.5 % |
| Whirlpool | Simcoe | 15 g | 22 min | 13.2 % |
| Dry Hop | Mosaic | 35 g | 4 day(s) | 10 % |
| Dry Hop | Citra | 40 g | 4 day(s) | 12 % |
| Dry Hop | Amarillo | 35 g | 4 day(s) | 9.5 % |
| Dry Hop | Simcoe | 35 g | 4 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|