Wheat IPA (21/09)

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **33**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(41.7%)*	81 %	4
Grain	Pszeniczny	2 kg *(41.7%)*	85 %	4
Grain	Oats, Flaked	0.4 kg *(8.3%)*	80 %	2
Grain	Wheat, Flaked	0.4 kg *(8.3%)*	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	40 min	11 %
Boil	Amarillo	20 g	10 min	9.5 %
Whirlpool	Amarillo	70 g	0 min	9.5 %
Dry Hop	Citra	90 g	2 day(s)	12 %
Dry Hop	Mosaic	90 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.