

## Tropical Session Wheat IPA 10,4

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **91**
- SRM **3.2**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **40 min**
- Evaporation rate **18 %/h**
- Boil size **33.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (60%)	82 %	4
Grain	Viking Wheat Malt	2 kg (40%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	100 g	30 min	13 %
Whirlpool	Citra	63 g	0 min	12 %
80st 20min				
Dry Hop	riwaka	63 g	3 day(s)	3.3 %