Wheat IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **36**
- SRM **4.7**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(46.2%)*	80 %	5
Grain	Pszeniczny	2 kg *(30.8%)*	85 %	4
Grain	Monachijski	0.5 kg *(7.7%)*	80 %	16
Grain	Płatki pszeniczne	0.5 kg *(7.7%)*	85 %	3
Grain	Płatki owsiane	0.5 kg *(7.7%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	40 g	60 min	7 %
Boil	Perle	30 g	15 min	8 %
Whirlpool	Mosaic	25 g	0 min	12 %
Dry Hop	Perle	30 g	3 day(s)	8.8 %
Dry Hop	Mosaic	25 g	3 day(s)	12 %

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.

Extras

Type	Name	Amount	Use for	Time
Flavor	Suszona słodka pomarańcza	20 g	Boil	10 min
Flavor	Suszony grejfrut	20 g	Boil	10 min
Spice	Kolendra	15 g	Boil	10 min

Notes

- Fermentujemy około 7-10 dni temperaturze 17-20°C. Następnie chmielimy na zimno przez 3 dni i butelkujemy.
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