

# Wheat ipa

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **31**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

| Type    | Name                        | Amount        | Yield | EBC |
|---------|-----------------------------|---------------|-------|-----|
| Grain   | Viking Malt - Pale Ale      | 3 kg (48.4%)  | 80 %  | 7   |
| Grain   | Malteroup - Słód pszeniczny | 2 kg (32.3%)  | 85 %  | 4   |
| Grain   | Weyermann - Carapils        | 0.2 kg (3.2%) | 78 %  | 4   |
| Adjunct | Pszenica niesłodowana       | 0.5 kg (8.1%) | 75 %  | 3   |
| Grain   | Płatki owsiane              | 0.5 kg (8.1%) | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Mash    | Citra   | 10 g   | 30 min | 13.3 %     |
| Mash    | Mosaic  | 10 g   | 30 min | 10 %       |
| Mash    | Equinox | 10 g   | 30 min | 12.8 %     |
| Boil    | Citra   | 7 g    | 30 min | 12 %       |
| Boil    | Mosaic  | 7 g    | 30 min | 10 %       |
| Boil    | Equinox | 7 g    | 30 min | 12.8 %     |
| Boil    | Citra   | 7 g    | 15 min | 12 %       |
| Boil    | Mosaic  | 7 g    | 15 min | 10 %       |
| Boil    | Simcoe  | 7 g    | 15 min | 13.2 %     |

|                     |         |      |          |        |
|---------------------|---------|------|----------|--------|
| Aroma (end of boil) | Citra   | 20 g | 0 min    | 12 %   |
| Aroma (end of boil) | Mosaic  | 20 g | 0 min    | 10 %   |
| Aroma (end of boil) | Equinox | 20 g | 0 min    | 12.8 % |
| Dry Hop             | Citra   | 40 g | 3 day(s) | 12 %   |
| Dry Hop             | Mosaic  | 40 g | 3 day(s) | 10 %   |
| Dry Hop             | Simcoe  | 20 g | 3 day(s) | 13.2 % |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 0.01 g | ---        |

## Extras

| Type   | Name         | Amount | Use for | Time  |
|--------|--------------|--------|---------|-------|
| Fining | łuska ryżowa | 500 g  | Mash    | 0 min |