5 wheat AIPA

- Gravity **16.1 BLG**
- ABV **---**
- IBU **47**
- SRM **7.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **8 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg *(40%)*	80 %	7
Grain	Briess - Wheat Malt, White	3 kg *(40%)*	85 %	5
Grain	Monachijski	1 kg *(13.3%)*	80 %	16
Grain	Briess - 2 Row Carapils Malt	0.5 kg *(6.7%)*	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	90 min	9.5 %
Boil	Cascade	15 g	10 min	6.7 %
Boil	Cascade	15 g	5 min	6.7 %
Dry Hop	Cascade	50 g	7 day(s)	6 %
Boil	Cascade	20 g	1 min	6.7 %

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