

Wheat IPA

- Gravity **15 BLG**
- ABV ---
- IBU **67**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **15 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **28.7 liter(s)**

Steps

- Temp **64 C**, Time **666 min**

Mash step by step

- Heat up **22.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **666 min** at **64C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (47.1%)	82 %	4
Grain	Weyermann - Pilsner Malt	2 kg (31.4%)	81 %	5
Grain	Viking Wheat Malt	1.1 kg (17.3%)	83 %	5
Grain	Weyermann - Carawheat	0.15 kg (2.4%)	77 %	97
Grain	Abbey Castle	0.12 kg (1.9%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	50 min	9.2 %
Boil	Centenial	30 g	50 min	8.5 %
Boil	Citra	20 g	10 min	13.5 %
Boil	Simcoe	20 g	10 min	13.2 %
Boil	Amarillo	23 g	10 min	8.8 %
Whirlpool	Amarillo	35 g	40 min	9 %
Whirlpool	Citra	35 g	40 min	13.5 %
Whirlpool	Simcoe	35 g	40 min	12.6 %
Dry Hop	Citra	45 g	3 day(s)	13.5 %
Dry Hop	Amarillo	45 g	3 day(s)	9.2 %

Dry Hop	Simcoe	45 g	3 day(s)	12.6 %
---------	--------	------	----------	--------

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	140 ml	Fermentis

Notes

- Inspiracja:
<http://www.piwo.org/topic/14390-alderaan-brewery/page-6#entry394655>
 przepis #78
 Mar 17, 2017, 6:36 PM