

#0 WHEAT IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **60**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód pilznerski zero Viking Malt (Strzegom) | 3 kg (50%) | --- % | 4 |
| Grain | Słód pszeniczny Viking Malt (Strzegom) | 2 kg (33.3%) | --- % | 5 |
| Grain | Płatki pszenne niesłodowane (pszeniczne) | 0.5 kg (8.3%) | --- % | 4 |
| Grain | Płatki owsiane | 0.4 kg (6.7%) | --- % | 4 |
| Grain | Słód karmelowy 100 - Viking Malt (Strzegom) | 0.1 kg (1.7%) | --- % | 100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Citra | 5 g | 60 min | 13.3 % |
| Boil | Citra | 15 g | 15 min | 13.3 % |
| Boil | Mosaic | 20 g | 15 min | 12.8 % |
| Whirlpool | Citra | 40 g | 20 min | 13.3 % |
| Whirlpool | Mosaic | 40 g | 20 min | 12.8 % |

| | | | | |
|---------|--------|------|----------|--------|
| Dry Hop | Citra | 40 g | 2 day(s) | 13.3 % |
| Dry Hop | Mosaic | 40 g | 2 day(s) | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|------|
| Other | Łuska ryżowa sterylizowana | 200 g | Mash | --- |

Notes

- łuska ryżowa na mash out;
 chmienie na whirlpool/hopstand 20 minut od 77°C;
 schłodzenie brzeczki do temp. 15°C;
 fermentacja burzliwa - temperatura piwa w głównej fazie fermentacji 16-22°C;
 przed rozlewem 2-dniowy cold crash w temp. 0-4°C;
 rozlew - poziom nasycenia 1,9-2,0 vol.;
 refermentacja - 21-28 dni
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