

## #37 Wheat IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **48**
- SRM **4.9**
- Style **White 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 **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale           | 2.6 kg (44.1%) | 79 %  | 6   |
| Grain | Strzegom Pszeniczny         | 2.8 kg (47.5%) | 81 %  | 6   |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.7%)  | 80 %  | 6   |
| Grain | Płatki owsiane              | 0.4 kg (6.8%)  | 60 %  | 3   |

### Hops

| Use for             | Name            | Amount | Time     | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil                | Simcoe          | 15 g   | 30 min   | 13.3 %     |
| Boil                | Citra           | 15 g   | 15 min   | 12.5 %     |
| Boil                | Equinox         | 15 g   | 15 min   | 14.9 %     |
| Boil                | victoria secret | 15 g   | 15 min   | 18.5 %     |
| Aroma (end of boil) | Citra           | 15 g   | 0 min    | 12.9 %     |
| Aroma (end of boil) | Equinox         | 15 g   | 0 min    | 14.9 %     |
| Aroma (end of boil) | victoria secret | 15 g   | 0 min    | 18.5 %     |
| Dry Hop             | Citra           | 50 g   | 4 day(s) | 12.5 %     |
| Dry Hop             | victoria secret | 50 g   | 4 day(s) | 18.5 %     |

|         |         |      |          |        |
|---------|---------|------|----------|--------|
| Dry Hop | Equinox | 50 g | 4 day(s) | 14.9 % |
|---------|---------|------|----------|--------|

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 300 ml | Fermentum Mobile |

### Extras

| Type                          | Name            | Amount | Use for | Time   |
|-------------------------------|-----------------|--------|---------|--------|
| Other                         | łuska gryczana  | 100 g  | Mash    | 0 min  |
| Water Agent                   | gips piwowarski | 3 g    | Mash    | 0 min  |
| dodane do wody do wysładzania |                 |        |         |        |
| Fining                        | whirlfloc       | 0.5 g  | Boil    | 10 min |