

## 5 wheat AIPA

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- 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 %