

#9 Wheat IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **46**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **85 min**
- Evaporation rate **15 %/h**
- Boil size **17.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **17.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **17.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 1.8 kg (46.8%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 1 kg (26%) | 83 % | 5 |
| Grain | Płatki pszeniczne | 0.4 kg (10.4%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (10.4%) | 85 % | 3 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (6.5%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Simcoe | 30 g | 25 min | 13.2 % |
| Whirlpool | Simcoe | 30 g | --- | 13.2 % |
| Whirlpool | Nelson Sauvín | 25 g | --- | 11 % |
| Whirlpool | Citra | 25 g | --- | 13 % |
| Dry Hop | Simcoe | 35 g | 2 day(s) | 13.2 % |
| Dry Hop | Nelson Sauvín | 25 g | 2 day(s) | 11 % |
| Dry Hop | Citra | 25 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |