

# WHEAT IPA 1

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **49**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (50%)	79 %	6
Grain	Strzegom Pszeniczny	2.5 kg (35.7%)	81 %	6
Grain	Płatki pszeniczne	0.5 kg (7.1%)	70 %	3
Grain	Płatki owsiane	0.5 kg (7.1%)	70 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	40 min	12.5 %
Boil	Perle	30 g	10 min	5 %
Boil	Perle	20 g	5 min	5 %
Whirlpool	Amarillo	40 g	25 min	7.3 %
Whirlpool	Mosaic	30 g	25 min	10 %
Dry Hop	Citra	25 g	5 day(s)	12 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %
Dry Hop	Citra	25 g	2 day(s)	11.7 %
Dry Hop	Mosaic	25 g	2 day(s)	10.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	trawa cytrynowa	15 g	Boil	10 min
Other	łuska ryżowa	150 g	Mash	---
Water Agent	chlerek wapnia 99%	5 g	Boil	60 min