

Wheat ipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **23.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **78C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieńskim	3 kg (50%)	80 %	4
Grain	Weyermann pszeniczny jasny	1.8 kg (30%)	80 %	6
Grain	Cara-Pils/Dextrine	0.2 kg (3.3%)	72 %	4
Adjunct	Pszenica niestodowana	0.5 kg (8.3%)	75 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	13.7 %
Boil	Mosaic	10 g	30 min	12.1 %
Boil	Simcoe	10 g	30 min	13.2 %
Boil	Citra	10 g	15 min	13.7 %
Boil	Mosaic	10 g	15 min	12.1 %
Boil	Simcoe	10 g	15 min	13.2 %
Aroma (end of boil)	Citra	20 g	0 min	13.7 %
Aroma (end of boil)	Mosaic	20 g	0 min	12.1 %
Aroma (end of boil)	Simcoe	10 g	0 min	13.2 %

Dry Hop	Citra	40 g	3 day(s)	13.7 %
Dry Hop	Mosaic	40 g	3 day(s)	12.1 %
Dry Hop	Simcoe	20 g	3 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Łuska gryczana	500 g	Mash	0 min