

# wheat ipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **41**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3.5 kg (50%)  | 80 %  | 7   |
| Grain | Pszeniczny             | 2.8 kg (40%)  | 85 %  | 4   |
| Grain | Płatki pszeniczne      | 0.5 kg (7.1%) | 85 %  | 3   |
| Grain | Płatki owsiane         | 0.2 kg (2.9%) | 85 %  | 3   |

## Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Citra         | 10 g   | 60 min   | 12 %       |
| Boil    | Centennial    | 20 g   | 10 min   | 10.5 %     |
| Boil    | Galaxy        | 20 g   | 10 min   | 15 %       |
| Boil    | Citra         | 20 g   | 10 min   | 12 %       |
| Boil    | Centennial    | 15 g   | 5 min    | 10.5 %     |
| Boil    | Nelson Sauvin | 15 g   | 5 min    | 11 %       |
| Dry Hop | Centennial    | 35 g   | 5 day(s) | 10.5 %     |
| Dry Hop | Nelson Sauvin | 35 g   | 5 day(s) | 11 %       |
| Dry Hop | Galaxy        | 30 g   | 3 day(s) | 15 %       |

## Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| us-05       | Ale         | Slant       | 100 ml        | ---               |