

Wheat IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **36**
- SRM **4.7**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (46.2%) | 80 % | 5 |
| Grain | Pszeniczny | 2 kg (30.8%) | 85 % | 4 |
| Grain | Monachijski | 0.5 kg (7.7%) | 80 % | 16 |
| Grain | Płatki pszeniczne | 0.5 kg (7.7%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Perle | 40 g | 60 min | 7 % |
| Boil | Perle | 30 g | 15 min | 8 % |
| Whirlpool | Mosaic | 25 g | 0 min | 12 % |
| Dry Hop | Perle | 30 g | 3 day(s) | 8.8 % |
| Dry Hop | Mosaic | 25 g | 3 day(s) | 12 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------|--------|---------|--------|
| Flavor | Suszona słodka pomarańcza | 20 g | Boil | 10 min |
| Flavor | Suszony grejfrut | 20 g | Boil | 10 min |
| Spice | Kolendra | 15 g | Boil | 10 min |

Notes

- Fermentujemy około 7-10 dni temperaturze 17-20°C. Następnie chmielimy na zimno przez 3 dni i butelkujemy.
Aug 21, 2019, 12:34 PM