

# wheat ipa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.3 kg (40.4%)	85 %	4
Grain	Viking Pale Ale malt	2 kg (35.1%)	80 %	5
Grain	Płatki owsiane	1 kg (17.5%)	85 %	3
Grain	Biscuit Malt	0.4 kg (7%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	40 min	13 %
Boil	southern cross	25 g	10 min	12.6 %
Boil	southern cross	10 g	5 min	12.6 %
Whirlpool	Simcoe	50 g	0 min	13.2 %
Whirlpool	southern cross	30 g	0 min	12.6 %

## Yeasts

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