

Wheat IPA

- Gravity **15.4 BLG**
- ABV ---
- IBU **51**
- SRM **3.5**
- Style **American IPA**

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 **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (63.6%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (18.2%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (9.1%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Citra | 20 g | 60 min | 12.5 % |
| Whirlpool | Citra | 30 g | 15 min | 12.5 % |
| Whirlpool | Amarillo | 50 g | 15 min | 9.5 % |
| Whirlpool | Centennial | 50 g | 15 min | 10.5 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12.5 % |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 9.5 % |
| Dry Hop | Centennial | 50 g | 3 day(s) | 10.5 % |

Yeasts

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