

# Wheat IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **54**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **8 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg (83.3%)	80.5 %	4
Grain	Pszeniczny	1 kg (16.7%)	83 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Whirlpool	Idaho 7	80 g	25 min	12.7 %
Whirlpool	Idaho Gem	20 g	25 min	13.7 %
Dry Hop	Idaho Gem	80 g	3 day(s)	13.7 %
Dry Hop	Idaho 7	20 g	2 day(s)	13.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
tormodgarden	Ale	Slant	40 ml	---
espe	Ale	Slant	40 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	9 g	Mash	60 min
Water Agent	Chlorek Wapnia	3 g	Mash	---
Water Agent	Kreda (Redukwas)	7 g	Mash	60 min
Water Agent	Kwas mlekowy 80%	1.1 g	Mash	0 min

## Notes

- 70g chmielu na biotransformacje. 1.1 ml kwasu mlekowego 80% do 22l wody do wystadzania. Profil wody (chmielowy): Ca - 125.5 \Mg - 4 \Na - 22.3 \Cl - 52.9 \SO4 - 142.5 \HCO3 -147.6 \
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