

Wheat IPA mix

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **53**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **62 C**, Time **25 min**
- Temp **67 C**, Time **40 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **40 min** at **67C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|--------|-----|
| Grain | Weyermann pszeniczny jasny | 2.5 kg (31.3%) | 82 % | 6 |
| Grain | Słód jęczmienny Barke® pilzneński 2,5-4,5 EBC Weyermann | 5 kg (62.5%) | 80.5 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (6.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil | Magnum | 45 g | 60 min | 12 % |
| Aroma (end of boil) | Southern Cross | 60 g | 5 min | 12.2 % |
| + whirlpool | | | | |
| Dry Hop | HBC 630 | 50 g | 5 day(s) | 14.2 % |
| Dry Hop | Zythos | 30 g | 5 day(s) | 11 % |
| Dry Hop | Southern Cross | 30 g | 5 day(s) | 12.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|-------|--------|------------|
| Kveik Ebbegarden | Ale | Slant | 100 ml | --- |