

# Wheat Ipa (New England)

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **54**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (41.7%)	81 %	4
Grain	Weyermann pszeniczny jasny	2 kg (33.3%)	80 %	6
Grain	Płatki owsiane	0.4 kg (6.7%)	85 %	3
Grain	Strzegom Wiedeński	0.5 kg (8.3%)	79 %	10
Grain	enzymatyczny	0.2 kg (3.3%)	80 %	3
Grain	Płatki pszeniczne	0.4 kg (6.7%)	85 %	3
Sugar	Corn Sugar (Dextrose)	0 kg	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	60 min	7 %
Aroma (end of boil)	Mosaic	20 g	10 min	10 %
Aroma (end of boil)	Amarillo	20 g	10 min	9.5 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Dry Hop	Chinook	20 g	2 day(s)	13 %

Dry Hop	Amarillo	20 g	3 day(s)	9.5 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Simcoe	40 g	3 day(s)	13.2 %