

American Weizen IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **4.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **50C**
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|--------|-----|
| Grain | Viking Pilsner malt | 0.4 kg (6.7%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 3 kg (50%) | 83 % | 5 |
| Grain | Platki owsiane | 0.5 kg (8.3%) | 60 % | 3 |
| Grain | BESTMALZ - Bestt Pale Ale | 2.1 kg (35%) | 80.5 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | lotus | 20 g | 60 min | 16.6 % |
| Boil | Citra | 10 g | 10 min | 13.5 % |
| Boil | Amarillo | 10 g | 10 min | 9.5 % |
| Boil | Citra | 10 g | 5 min | 13.5 % |
| Boil | Amarillo | 10 g | 5 min | 9.5 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 12 % |
| Aroma (end of boil) | Azacca | 20 g | 0 min | 12 % |

| | | | | |
|---------------------|-------|------|----------|-----|
| Aroma (end of boil) | Lemon | 20 g | 0 min | 6 % |
| Dry Hop | Lemon | 80 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|-------|-------|--------|------------|
| WLP300 - Hefeweizen Ale Yeast | Wheat | Slant | 150 ml | White Labs |