

## P.16 Wheat IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **6**
- SRM **4.1**
- Style **White 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 **11 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (41.7%)	82 %	4
Grain	Wheat, Flaked	2 kg (33.3%)	77 %	4
Grain	Weyermann pszeniczny jasny	1 kg (16.7%)	80 %	6
Grain	Oats, Flaked	0.5 kg (8.3%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	30 g	10 min	11 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %
Dry Hop	Centennial	30 g	3 day(s)	10.5 %
Dry Hop	Equinox	30 g	3 day(s)	13.1 %
Dry Hop	Simcoe	25 g	2 day(s)	13.2 %

### Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	5 g	Mash	---
Water Agent	Gips piwowarski	5 g	Mash	---

## Notes

- Woda przed modyfikacja: Ph -7,9, chlorki 33 ppm, siarczany 50 ppm.  
Kwas mlekowy dodany do zacierania i do wody do wystadzania.  
*Apr 21, 2020, 12:59 PM*