

# Red Wheat IPA

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **11.4**
- Style **American Wheat or Rye Beer**

## 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 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount          | Yield | EBC |
|-------|-----------------------------------|-----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 1.07 kg (19.9%) | 81 %  | 4   |
| Grain | Weyermann - Pale Wheat Malt       | 2.5 kg (46.6%)  | 85 %  | 5   |
| Grain | Weyermann - Caraamber             | 1 kg (18.6%)    | 75 %  | 70  |
| Grain | Chateau Crystal                   | 0.3 kg (5.6%)   | 75 %  | 150 |
| Grain | Słód owsiany Fawcett              | 0.5 kg (9.3%)   | 61 %  | 5   |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 30 g   | 15 min   | 15.5 %     |
| Whirlpool | Simcoe                 | 30 g   | 0 min    | 13.2 %     |
| Dry Hop   | Mosaic                 | 50 g   | 5 day(s) | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |