

Session smoked wheat IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **3.6**
- 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 **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.9 liter(s)**

Steps

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

Mash step by step

- Heat up **15.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (38.2%)	80 %	5
Grain	Płatki owsiane	0.55 kg (10.5%)	60 %	3
Grain	Pszeniczny	0.25 kg (4.8%)	85 %	4
Grain	Grodziski pszeniczny wędzony dębem	1.97 kg (37.7%)	80 %	3
Grain	Pilzneński	0.46 kg (8.8%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	8 g	60 min	4 %
Aroma (end of boil)	Mandarina Bavaria	15 g	10 min	10 %
Aroma (end of boil)	Sabro	15 g	10 min	15 %
Aroma (end of boil)	Strata	15 g	10 min	13.6 %
Aroma (end of boil)	Citra	15 g	10 min	12 %
Dry Hop	Mandarina Bavaria	20 g	3 day(s)	10 %
Dry Hop	Sabro	15 g	3 day(s)	15 %
Dry Hop	Strata	20 g	3 day(s)	13.6 %
Dry Hop	Citra	20 g	3 day(s)	12 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas fosforowy	2 g	Mash	60 min
Water Agent	kwas fosforowy - do wysładzania	1.5 g	Boil	60 min
Water Agent	gips piwowarski	2 g	Mash	60 min
Water Agent	whirfloc	1.25 g	Boil	15 min