

Tropical Session Wheat IPA 10,4

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **91**
- SRM **3.2**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **40 min**
- Evaporation rate **18 %/h**
- Boil size **33.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (60%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 2 kg (40%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|----------|------------|
| Boil | Chinook | 100 g | 30 min | 13 % |
| Whirlpool | Citra | 63 g | 0 min | 12 % |
| 80st 20min | | | | |
| Dry Hop | riwaka | 63 g | 3 day(s) | 3.3 % |