

# Weizen IPA

- Gravity **14 BLG**
- ABV ---
- IBU **40**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (69.2%)	81 %	4
Grain	Strzegom pszeniczny	2 kg (30.8%)	--- %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	14.2 %
Boil	Citra	15 g	30 min	14.2 %
Boil	Cascade	10 g	20 min	9.7 %
Boil	Cascade	15 g	10 min	9.7 %
Boil	Cascade	15 g	0 min	9.7 %
Dry Hop	Citra	60 g	4 day(s)	12 %
Dry Hop	Cascade	60 g	4 day(s)	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB 06	Wheat	Dry	11.5 g	---