

Wheat AIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **37.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **62 C**, Time **5 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **37.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pszeniczny jasny	4 kg (45.7%)	80 %	4
Grain	Weyermann - Pilsner Malt	1.5 kg (17.1%)	81 %	5
Grain	Weyermann - Pale Ale Malt	1 kg (11.4%)	85 %	7
Grain	Weyermann - Carapils	0.25 kg (2.9%)	78 %	4
Grain	Płatki pszeniczne	1 kg (11.4%)	50 %	3
Grain	Płatki owsiane	1 kg (11.4%)	50 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	5 g	60 min	9.5 %
Boil	Mosaic	5 g	60 min	10 %
Boil	Citra	10 g	60 min	12 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	Citra	10 g	30 min	12 %
Boil	Mosaic	10 g	30 min	10 %

Boil	Amarillo	10 g	10 min	9.5 %
Boil	Citra	10 g	10 min	12 %
Boil	Mosaic	10 g	10 min	10 %
Whirlpool	Amarillo	20 g	0 min	9.5 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Mosaic	25 g	0 min	10 %
Dry Hop	Amarillo	45 g	7 day(s)	9.5 %
Dry Hop	Citra	55 g	7 day(s)	12 %
Dry Hop	Mosaic	65 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Notes

- Do zacierania użyć 16,5 litra wody 68 °C
Po 5 minutach dolać 10 litrów wody o temperaturze ok 94 °C

Przepis oparty na

<https://www.piwo.org/forums/topic/19461-voytech/?page=2&tab=comments#comment-378005>

Mar 13, 2018, 9:42 PM