

WHEAT IPA 2

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **42**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.5 kg (46.7%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 3 kg (40%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 0.5 kg (6.7%) | 70 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (6.7%) | 70 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Citra | 10 g | 10 min | 12.5 % |
| Boil | Mosaic | 10 g | 10 min | 12.2 % |
| Boil | Amarillo | 10 g | 10 min | 9.8 % |
| Boil | Citra | 20 g | 5 min | 12.9 % |
| Boil | Mosaic | 20 g | 5 min | 12.2 % |
| Boil | Amarillo | 20 g | 5 min | 9.8 % |
| Whirlpool | Citra | 25 g | 20 min | 12.9 % |
| Whirlpool | Mosaic | 25 g | 20 min | 10 % |
| Whirlpool | Amarillo | 25 g | 20 min | 7.3 % |
| Dry Hop | Citra | 45 g | 3 day(s) | 11.7 % |
| Dry Hop | Mosaic | 45 g | 3 day(s) | 10.4 % |

| | | | | |
|---------|----------|------|----------|-------|
| Dry Hop | Amarillo | 45 g | 3 day(s) | 9.8 % |
|---------|----------|------|----------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------|--------|----------|--------|
| Water Agent | siarczan wapnia gips | 7 g | Mash | 60 min |
| Water Agent | kwask mlekowy | 2 g | Mash | 60 min |
| Other | łuska ryżowa | 200 g | Mash | 5 min |
| Other | pożywka Wyeast | 2.7 g | Boil | 10 min |
| Water Agent | witamina C | 2 g | Bottling | --- |