

# Wheat IPA

- Gravity **15.9 BLG**
- ABV ---
- IBU **77**
- SRM **4.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **50 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (66.7%)	80 %	4
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Płatki pszeniczne	0.6 kg (10%)	85 %	3
Grain	Płatki owsiane	0.4 kg (6.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	13.5 %
Boil	Mosaic	15 g	15 min	12.4 %
Whirlpool	Cascade	20 g	0 min	8.1 %
Dry Hop	Mosaic	10 g	7 day(s)	12.4 %
Dry Hop	Cascade	10 g	7 day(s)	8.1 %
Dry Hop	Cascade	20 g	3 day(s)	8.1 %
Dry Hop	Mosaic	25 g	3 day(s)	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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