

Wheat IPA (21/09)

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **33**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|---------------|-------|-----|
| Grain | Pilznieński | 2 kg (41.7%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (41.7%) | 85 % | 4 |
| Grain | Oats, Flaked | 0.4 kg (8.3%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.4 kg (8.3%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | lunga | 20 g | 40 min | 11 % |
| Boil | Amarillo | 20 g | 10 min | 9.5 % |
| Whirlpool | Amarillo | 70 g | 0 min | 9.5 % |
| Dry Hop | Citra | 90 g | 2 day(s) | 12 % |
| Dry Hop | Mosaic | 90 g | 2 day(s) | 10 % |

Yeasts

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