

WHEAT IPA 3

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **43**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **3 %**
- Size with trub loss **16.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **12 %/h**
- Boil size **20.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

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

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **20.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.4 kg (46.2%)	79 %	6
Grain	Strzegom Pszeniczny	2.1 kg (40.4%)	81 %	6
Grain	Płatki pszeniczne	0.35 kg (6.7%)	70 %	3
Grain	Płatki owsiane	0.35 kg (6.7%)	70 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	7 g	10 min	12.9 %
Boil	Mosaic	7 g	10 min	12.2 %
Boil	Amarillo	7 g	10 min	9 %
Boil	Citra	14 g	5 min	12.9 %
Boil	Mosaic	14 g	5 min	12.2 %
Boil	Amarillo	14 g	5 min	9 %
Whirlpool	Citra	17 g	20 min	12.9 %
Whirlpool	Mosaic	17 g	20 min	12.2 %
Whirlpool	Amarillo	17 g	20 min	8.4 %
Dry Hop	Citra	30 g	4 day(s)	12.9 %
Dry Hop	Mosaic	30 g	4 day(s)	12.2 %

Dry Hop	Amarillo	30 g	4 day(s)	8.4 %
Chmiel na zimno 2 dni w temperaturze ok. 20°C, dwa dni CC.				

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	200 g	Mash	5 min
Flavor	trawa cytrynowa	12 g	Boil	10 min
Other	pożywka Wyeast	2 g	Boil	10 min

Notes

- Woda RO modyfikowana do wartości w PPM
Ca-75
Mg-5
Na-10
Cl-75
S04-150
HCO3-0
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