

# Wheat IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **36**
- SRM **4.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (46.2%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 2 kg (30.8%)  | 85 %  | 4   |
| Grain | Monachijski          | 0.5 kg (7.7%) | 80 %  | 16  |
| Grain | Płatki pszeniczne    | 0.5 kg (7.7%) | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.5 kg (7.7%) | 85 %  | 3   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Perle  | 40 g   | 60 min   | 7 %        |
| Boil      | Perle  | 30 g   | 15 min   | 8 %        |
| Whirlpool | Mosaic | 25 g   | 0 min    | 12 %       |
| Dry Hop   | Perle  | 30 g   | 3 day(s) | 8.8 %      |
| Dry Hop   | Mosaic | 25 g   | 3 day(s) | 12 %       |

## Yeasts

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

## Extras

| Type   | Name                      | Amount | Use for | Time   |
|--------|---------------------------|--------|---------|--------|
| Flavor | Suszona słodka pomarańcza | 20 g   | Boil    | 10 min |
| Flavor | Suszony grejfrut          | 20 g   | Boil    | 10 min |
| Spice  | Kolendra                  | 15 g   | Boil    | 10 min |

## Notes

- Fermentujemy około 7-10 dni temperaturze 17-20°C. Następnie chmielimy na zimno przez 3 dni i butelkujemy.  
*Aug 21, 2019, 12:34 PM*