

# WHEAT IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **60**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **2 %**
- Size with trub loss **30.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (62.5%)	80 %	5
Grain	Pszeniczny	3 kg (37.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	11.2 %
Boil	Mosaic	50 g	15 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale