

# Wheat IPA

- Gravity **13.6 BLG**
- ABV ---
- IBU **45**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **77C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 2.5 kg (47.2%) | 80 %  | 5   |
| Grain | Weyermann - Pale Wheat Malt | 2 kg (37.7%)   | 85 %  | 5   |
| Grain | Wheat, Flaked               | 0.5 kg (9.4%)  | 77 %  | 4   |
| Grain | Oats, Flaked                | 0.3 kg (5.7%)  | 80 %  | 2   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Centennial | 5 g    | 60 min   | 10.5 %     |
| Aroma (end of boil) | Centennial | 15 g   | 15 min   | 10.5 %     |
| Aroma (end of boil) | Mosaic     | 50 g   | 10 min   | 10 %       |
| Aroma (end of boil) | Centennial | 30 g   | 10 min   | 10.5 %     |
| Dry Hop             | Mosaic     | 55 g   | 4 day(s) | 10 %       |

## Yeasts

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