

# Wheat IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (63.6%)	80 %	4
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (9.1%)	85 %	3
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12.5 %
Whirlpool	Citra	30 g	15 min	12.5 %
Whirlpool	Amarillo	50 g	15 min	9.5 %
Whirlpool	Centennial	50 g	15 min	10.5 %
Dry Hop	Citra	50 g	3 day(s)	12.5 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %

## Yeasts

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