

Wheat IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **53**
- SRM **4.7**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------|----------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 3 kg (45.8%) | 82 % | 5 |
| Grain | Strzegom Pale Ale | 2 kg (30.5%) | 79 % | 6 |
| Adjunct | Pszenica niesłodowana | 0.5 kg (7.6%) | 75 % | 3 |
| Grain | Bestmalz Carmel Pils | 0.35 kg (5.3%) | 75 % | 8 |
| Grain | Płatki owsiane | 0.7 kg (10.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Boil | Sorachi Ace | 20 g | 15 min | 10 % |
| Boil | Lemon drop | 20 g | 7 min | 4.6 % |
| Aroma (end of boil) | Eureka! | 20 g | 0 min | 18 % |
| Aroma (end of boil) | Sorachi Ace | 20 g | 0 min | 10 % |
| Aroma (end of boil) | Lemon drop | 20 g | 0 min | 4.6 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 15 g | 3 day(s) | 15.5 % |
| Dry Hop | Sorachi Ace | 20 g | 3 day(s) | 10 % |
| Dry Hop | Lemon drop | 20 g | 3 day(s) | 4.6 % |

| | | | | |
|---------|---------|------|----------|------|
| Dry Hop | Eureka! | 20 g | 3 day(s) | 18 % |
|---------|---------|------|----------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 1.25 g | Boil | 15 min |

Notes

- Brak notatek
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