

# Wheat IPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **69.3C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1.5 kg (51.7%)	81 %	6
Grain	Pilznieński	1.4 kg (48.3%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Rody chodowlane	15 g	10 min	9.3 %
Aroma (end of boil)	Amora Preta	20 g	10 min	7.2 %
Dry Hop	Aroma preta	40 g	3 day(s)	7.2 %
Boil	Rody hodowlane	5 g	10 min	9.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	20 ml	Fermentum Mobile