

Wheat IPA Idaho 7

- Gravity **16.8 BLG**
- ABV ---
- IBU **30**
- SRM **3.9**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **2050 liter(s)**
- Trub loss **0 %**
- Size with trub loss **2050 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **2255 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1500.6 liter(s)**
- Total mash volume **2000.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **1500.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **1254.6 liter(s)** of **76C** water or to achieve **2255 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Pilznieński | 250.1 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 200.08 kg (40%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 50.02 kg (10%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Aroma (end of boil) | Citra | 1500 g | 10 min | 12 % |
| Aroma (end of boil) | Idaho 7 | 2000 g | 1 min | 12.7 % |
| Aroma (end of boil) | Amarillo | 3500 g | 5 min | 9.5 % |
| Whirlpool | El Dorado | 2500 g | 0 min | 15 % |
| Boil | Amarillo | 1500 g | 60 min | 9.5 % |
| Dry Hop | Citra | 2000 g | 3 day(s) | 12 % |
| Dry Hop | Idaho 7 | 1000 g | 3 day(s) | 12.7 % |
| Dry Hop | El Dorado | 1000 g | 3 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|---------|------------|
| Safale US-05 | Ale | Slant | 1234 ml | --- |