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	Pilzneński	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	---

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