

# Wheat Ipa (New England)

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **54**
- SRM **4.4**
- Style **American 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 **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński                 | 2.5 kg (41.7%) | 81 %  | 4   |
| Grain | Weyermann pszeniczny jasny | 2 kg (33.3%)   | 80 %  | 6   |
| Grain | Płatki owsiane             | 0.4 kg (6.7%)  | 85 %  | 3   |
| Grain | Strzegom Wiedeński         | 0.5 kg (8.3%)  | 79 %  | 10  |
| Grain | enzymatyczny               | 0.2 kg (3.3%)  | 80 %  | 3   |
| Grain | Płatki pszeniczne          | 0.4 kg (6.7%)  | 85 %  | 3   |
| Sugar | Corn Sugar (Dextrose)      | 0 kg           | 100 % | 0   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Perle    | 50 g   | 60 min   | 7 %        |
| Aroma (end of boil) | Mosaic   | 20 g   | 10 min   | 10 %       |
| Aroma (end of boil) | Amarillo | 20 g   | 10 min   | 9.5 %      |
| Aroma (end of boil) | Citra    | 20 g   | 10 min   | 12 %       |
| Dry Hop             | Mosaic   | 20 g   | 3 day(s) | 10 %       |
| Dry Hop             | Chinook  | 20 g   | 2 day(s) | 13 %       |

|         |          |      |          |        |
|---------|----------|------|----------|--------|
| Dry Hop | Amarillo | 20 g | 3 day(s) | 9.5 %  |
| Dry Hop | Citra    | 20 g | 3 day(s) | 12 %   |
| Dry Hop | Simcoe   | 40 g | 3 day(s) | 13.2 % |