

Wheat IPA Pan oder Pani?

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **1 %**
- Size with trub loss **18.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Weizenmalz Best | 2 kg (44.4%) | 82 % | 4 |
| Adjunct | Pszenica niesłodowana | 0.5 kg (11.1%) | 75 % | 3 |
| Grain | Pale Ale Best | 1.3 kg (28.9%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (11.1%) | 85 % | 3 |
| Grain | Carapils Best | 0.2 kg (4.4%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Mosaic | 10 g | 30 min | 12.1 % |
| Boil | Citra | 10 g | 15 min | 13.7 % |
| Boil | Amarillo | 10 g | 15 min | 12.1 % |
| Boil | Simcoe | 10 g | 15 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------|-----|-------|--------|-----------|
| 1728 | Ale | Slant | 200 ml | Fermentis |
|------|-----|-------|--------|-----------|