

# Wheat ipa - US-05

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **31**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **1 %**
- Size with trub loss **10.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **10.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **7.7 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **12.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt - Pale Ale	1.5 kg (48.4%)	80 %	7
Grain	Malteroup - Słod pszeniczny	1 kg (32.3%)	85 %	4
Grain	Weyermann - Carapils	0.1 kg (3.2%)	78 %	4
Adjunct	Pszenica niestodowana	0.25 kg (8.1%)	75 %	3
Grain	Płatki owsiane	0.25 kg (8.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Citra	5 g	30 min	13.3 %
Mash	Mosaic	5 g	30 min	10 %
Mash	Equinox	5 g	30 min	12.8 %
Boil	Citra	3.5 g	30 min	12 %
Boil	Mosaic	3.5 g	30 min	10 %
Boil	Simcoe	3.5 g	30 min	13.3 %
Boil	Citra	3.5 g	15 min	12 %
Boil	Mosaic	3.5 g	15 min	10 %
Boil	Simcoe	3.5 g	15 min	13.2 %

Aroma (end of boil)	Citra	10 g	0 min	12 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %
Aroma (end of boil)	Equinox	10 g	0 min	12.8 %
Dry Hop	Mosaic	40 g	7 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	0.01 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	łuska ryżowa	250 g	Mash	0 min