

WHEAT NEW ZELAND IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **53**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (46.2%)	82 %	4
Grain	Viking Wheat Malt	3.5 kg (53.8%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon Blanc	50 g	30 min	11 %
Boil	Kohatu	10 g	10 min	7.8 %
Boil	Southern Cross	10 g	10 min	12.6 %
Boil	Motueka	10 g	10 min	7 %
Boil	Motueka	50 g	1 min	7 %
Boil	Southern Cross	50 g	1 min	12.6 %
Boil	Kohatu	50 g	1 min	7.8 %
Dry Hop	Southern Cross	40 g	2 day(s)	12.6 %
Dry Hop	Kohatu	40 g	2 day(s)	7.8 %
Dry Hop	Motueka	40 g	2 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	125 ml	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	10 min
Water Agent	Gips Piwowarski	4 g	Mash	60 min
Water Agent	Sól epsom	4 g	Mash	60 min