Wheat IPA 31-05-2018

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **53**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg *(55.1%)*	80 %	5
Grain	Strzegom Pszeniczny	1.85 kg *(29.1%)*	81 %	6
Grain	Carahell	0.5 kg *(7.9%)*	77 %	26
Grain	Płatki owsiane	0.5 kg *(7.9%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	45 min	13 %
Boil	Galaxy	20 g	30 min	15.8 %
Aroma (end of boil)	Cascade	20 g	15 min	6.9 %
Aroma (end of boil)	Galaxy	30 g	0 min	15.8 %
Dry Hop	Cascade	35 g	5 day(s)	6.9 %
Dry Hop	Galaxy	35 g	3 day(s)	15.8 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Us-05	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	10 min