

## #0 WHEAT IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **60**
- SRM **5**
- 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 **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

| Type  | Name   | Amount        | Yield | EBC |
|-------|--|---------------|-------|-----|
| Grain | Słód pilznieński zero Viking Malt (Strzegom) | 3 kg (50%)    | --- % | 4   |
| Grain | Słód pszeniczny Viking Malt (Strzegom)       | 2 kg (33.3%)  | --- % | 5   |
| Grain | Płatki pszenne niesłodowane (pszeniczne)     | 0.5 kg (8.3%) | --- % | 4   |
| Grain | Płatki owsiane                               | 0.4 kg (6.7%) | --- % | 4   |
| Grain | Słód karmelowy 100 - Viking Malt (Strzegom)  | 0.1 kg (1.7%) | --- % | 100 |

### Hops

| Use for   | Name   | Amount | Time   | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil      | Citra  | 5 g    | 60 min | 13.3 %     |
| Boil      | Citra  | 15 g   | 15 min | 13.3 %     |
| Boil      | Mosaic | 20 g   | 15 min | 12.8 %     |
| Whirlpool | Citra  | 40 g   | 20 min | 13.3 %     |
| Whirlpool | Mosaic | 40 g   | 20 min | 12.8 %     |

|         |        |      |          |        |
|---------|--------|------|----------|--------|
| Dry Hop | Citra  | 40 g | 2 day(s) | 13.3 % |
| Dry Hop | Mosaic | 40 g | 2 day(s) | 12.8 % |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 30 ml  | Fermentum Mobile |

## Extras

| Type  | Name                       | Amount | Use for | Time |
|-------|----------------------------|--------|---------|------|
| Other | Łuska ryżowa sterylizowana | 200 g  | Mash    | ---  |

## Notes

- łuska ryżowa na mash out;  
 chmienie na whirlpool/hopstand 20 minut od 77°C;  
 schłodzenie brzeczki do temp. 15°C;  
 fermentacja burzliwa - temperatura piwa w głównej fazie fermentacji 16-22°C;  
 przed rozlewem 2-dniowy cold crash w temp. 0-4°C;  
 rozlew - poziom nasycenia 1,9-2,0 vol.;  
 refermentacja - 21-28 dni  
*Jul 16, 2019, 1:09 AM*