

## #38 Wheat IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **26**
- SRM **6.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- 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 **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (47.1%)	79 %	6
Grain	Strzegom Pszeniczny	4 kg (47.1%)	81 %	6
Grain	Płatki owsiane	0.5 kg (5.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	10 g	60 min	12.2 %
12 IBU GORYCZ				
Boil	Citra	10 g	6 min	13.5 %
Dry Hop	Cascade	10 g	6 day(s)	8.7 %
Boil	Galaxy	20 g	6 min	14.2 %
Boil	Mosaic	20 g	6 min	12.6 %
14 IBU AROMAT				
Whirlpool	Citra	23 g	0 min	13.5 %
Whirlpool	Galaxy	30 g	0 min	14.2 %
Whirlpool	Mosaic	30 g	0 min	12.6 %
WHIRLPOOL 78C ~30MINUT				
Dry Hop	Mosaic	50 g	3 day(s)	12.6 %
Dry Hop	Galaxy	50 g	3 day(s)	14.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	150 ml	Wyeast Labs

### Notes

- Uwarzone 04 II

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

Drożdże weszły 05 II w temp ~19C  
Wspaniała to była fermentacja, nie zapomnę jej nigdy.  
18 II - 3 blg, nachmielone na cicho  
22 II - CC po 3,5 doby chmielenia na zimno  
25 II - Butelkowanie  
*Feb 5, 2019, 4:10 PM*