

# Imperial Wheat IPA

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **63**
- SRM **7.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **34.6 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **12 min**

## Mash step by step

- Heat up **25.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **68C**
- Keep mash **12 min** at **72C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (57.8%)	85 %	4
Grain	Pilzneński	2.5 kg (28.9%)	81 %	4
Grain	Strzegom Wiedeński	0.35 kg (4%)	79 %	10
Grain	Monachijski	0.4 kg (4.6%)	80 %	16
Grain	Weyermann - Carawheat	0.2 kg (2.3%)	77 %	110
Grain	Aromatic Malt	0.1 kg (1.2%)	78 %	51
Grain	Abbey Malt Weyermann	0.1 kg (1.2%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Chinook	30 g	30 min	13 %
Whirlpool	Chinook	30 g	10 min	13 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP023 - Burton Ale Yeast	Ale	Liquid	30 ml	White Labs