

# Red Wheat IPA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **11.4**
- Style **American Wheat or Rye Beer**

## 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 **16.1 liter(s)**
- Total mash volume **21.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	1.07 kg (19.9%)	81 %	4
Grain	Weyermann - Pale Wheat Malt	2.5 kg (46.6%)	85 %	5
Grain	Weyermann - Caraamber	1 kg (18.6%)	75 %	70
Grain	Chateau Crystal	0.3 kg (5.6%)	75 %	150
Grain	Słód owsiany Fawcett	0.5 kg (9.3%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	15 min	15.5 %
Whirlpool	Simcoe	30 g	0 min	13.2 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis