

# Weselna White IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **37**
- SRM **5.6**
- Style **American Wheat or Rye Beer**

## 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 **7 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **70 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pale Ale Viking malt | 3 kg (50%)   | 75 %  | 6   |
| Grain | Monachijski          | 1 kg (16.7%) | 80 %  | 16  |
| Grain | Viking Wheat Malt    | 2 kg (33.3%) | 75 %  | 5   |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Dry Hop             | Oktawia           | 50 g   | 2 day(s) | 7.1 %      |
| Dry Hop             | Mandarina Bavaria | 50 g   | 2 day(s) | 10 %       |
| Dry Hop             | Izabella          | 50 g   | 2 day(s) | 5.2 %      |
| Aroma (end of boil) | Mandarina Bavaria | 50 g   | 1 min    | 10 %       |
| Aroma (end of boil) | Izabella          | 50 g   | 1 min    | 5.2 %      |
| Aroma (end of boil) | lunga             | 15 g   | 1 min    | 11 %       |
| Boil                | lunga             | 30 g   | 15 min   | 11 %       |
| Boil                | lunga             | 15 g   | 60 min   | 11 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |           |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|