

# Wheat IPA

- Gravity **15.9 BLG**
- ABV ---
- IBU **77**
- SRM **4.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 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 **63 C**, Time **30 min**
- Temp **73 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **50 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (66.7%)  | 80 %  | 4   |
| Grain | Pszeniczny          | 1 kg (16.7%)  | 85 %  | 4   |
| Grain | Płatki pszeniczne   | 0.6 kg (10%)  | 85 %  | 3   |
| Grain | Płatki owsiane      | 0.4 kg (6.7%) | 85 %  | 3   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Citra   | 50 g   | 60 min   | 13.5 %     |
| Boil      | Mosaic  | 15 g   | 15 min   | 12.4 %     |
| Whirlpool | Cascade | 20 g   | 0 min    | 8.1 %      |
| Dry Hop   | Mosaic  | 10 g   | 7 day(s) | 12.4 %     |
| Dry Hop   | Cascade | 10 g   | 7 day(s) | 8.1 %      |
| Dry Hop   | Cascade | 20 g   | 3 day(s) | 8.1 %      |
| Dry Hop   | Mosaic  | 25 g   | 3 day(s) | 12.4 %     |

## Yeasts

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

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