

# Wheat IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **56**
- SRM **4.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **73 C**, Time **5 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **73C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2 kg (44.4%)	80 %	6
Grain	Weyermann - Pale Ale Malt	1.5 kg (33.3%)	85 %	7
Grain	Weyermann - Pilsner Malt	1 kg (22.2%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	30 min	12 %
Whirlpool	Citra	50 g	5 min	12 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	300 ml	---