

# Wheat IPA

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **44**
- SRM **8.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.4 liter(s)**

## Steps

- Temp **42 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **20 min** at **42C**
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (42.6%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (42.6%)	81 %	6
Grain	Weyermann - Carawheat	0.3 kg (12.8%)	77 %	120
Grain	Weyermann - Acidulated Malt	0.05 kg (2.1%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	15 g	60 min	10 %
Aroma (end of boil)	Citra	10 g	10 min	13.1 %
Dry Hop	Citra	15 g	3 day(s)	13.1 %
Dry Hop	mosaic	10 g	3 day(s)	12.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis