

Wheat IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **54**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **8 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 5 kg (83.3%) | 80.5 % | 4 |
| Grain | Pszeniczny | 1 kg (16.7%) | 83 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Boil | Chinook | 10 g | 60 min | 13 % |
| Whirlpool | Idaho 7 | 80 g | 25 min | 12.7 % |
| Whirlpool | Idaho Gem | 20 g | 25 min | 13.7 % |
| Dry Hop | Idaho Gem | 80 g | 3 day(s) | 13.7 % |
| Dry Hop | Idaho 7 | 20 g | 2 day(s) | 13.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| tormodgarden | Ale | Slant | 40 ml | --- |
| espe | Ale | Slant | 40 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 9 g | Mash | 60 min |
| Water Agent | Chlorek Wapnia | 3 g | Mash | --- |
| Water Agent | Kreda (Redukwas) | 7 g | Mash | 60 min |
| Water Agent | Kwas mlekowy 80% | 1.1 g | Mash | 0 min |

Notes

- 70g chmielu na biotransformacje. 1.1 ml kwasu mlekowego 80% do 22l wody do wystadzania. Profil wody (chmielowy): Ca - 125.5 \Mg - 4 \Na - 22.3 \Cl - 52.9 \SO4 - 142.5 \HCO3 -147.6 \
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