

# Wheat IPA z herbata

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **41**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (71.4%)	80 %	5
Grain	Pszeniczny	1 kg (28.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	25 g	5 min	15 %
Boil	Cascade	25 g	5 min	6 %
Boil	Citra	25 g	5 min	12 %
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	15.5 %
Dry Hop	Sabro	25 g	3 day(s)	15 %
Dry Hop	Cascade	25 g	3 day(s)	6 %
Dry Hop	Citra	25 g	3 day(s)	12 %