

# wheat power

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- Gravity **14.1 BLG**
- ABV ---
- IBU **59**
- SRM **5.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (46.2%)	79 %	6
Grain	Strzegom pszeniczny	2.5 kg (38.5%)	81 %	6
Grain	Oats, Flaked	0.5 kg (7.7%)	80 %	2
Grain	Wheat, Flaked	0.5 kg (7.7%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	60 min	12 %
Aroma (end of boil)	cascade	20 g	15 min	12 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Aroma (end of boil)	Cascade	20 g	3 min	6 %
Whirlpool	Mosaic	10 g	0 min	10 %
Whirlpool	Citra	20 g	0 min	12 %
Dry Hop	Citra	15 g	5 day(s)	12 %
Dry Hop	Cascade	30 g	5 day(s)	6 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-05	Ale	Dry	11 g	Safale

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	skórka cytryny	1 g	Boil	0 min