

#38 Wheat IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **26**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (47.1%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 4 kg (47.1%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (5.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------------------|------------------------|--------|----------|------------|
| First Wort | Columbus/Tomahawk/Zeus | 10 g | 60 min | 12.2 % |
| 12 IBU GORYCZ | | | | |
| Boil | Citra | 10 g | 6 min | 13.5 % |
| Dry Hop | Cascade | 10 g | 6 day(s) | 8.7 % |
| Boil | Galaxy | 20 g | 6 min | 14.2 % |
| Boil | Mosaic | 20 g | 6 min | 12.6 % |
| 14 IBU AROMAT | | | | |
| Whirlpool | Citra | 23 g | 0 min | 13.5 % |
| Whirlpool | Galaxy | 30 g | 0 min | 14.2 % |
| Whirlpool | Mosaic | 30 g | 0 min | 12.6 % |
| WHIRLPOOL 78C ~30MINUT | | | | |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 12.6 % |
| Dry Hop | Galaxy | 50 g | 3 day(s) | 14.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|-------------|
| Wyeast - American Ale | Ale | Slant | 150 ml | Wyeast Labs |

Notes

- Uwarzone 04 II

Drożdże weszły 05 II w temp ~19C
Wspaniała to była fermentacja, nie zapomnę jej nigdy.
18 II - 3 blg, nachmielone na cicho
22 II - CC po 3,5 doby chmielenia na zimno
25 II - Butelkowanie
Feb 5, 2019, 4:10 PM