

## #4 wheat IPA z resztek

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **101**
- SRM **4.6**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (39.1%)	80 %	5
Grain	Viking Wheat Malt	2.5 kg (39.1%)	83 %	5
Grain	Płatki pszeniczne	0.83 kg (13%)	85 %	3
Grain	Cara-Pils/Dextrine	0.57 kg (8.9%)	72 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	60 min	11.8 %
First Wort	Marynka	40 g	80 min	8.8 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	10 min	4.5 %
Whirlpool	Mosaic	70 g	15 min	10 %
Dry Hop	Citra	100 g	1 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Zest z pomarańczy	200 g	Secondary	10 day(s)