

## LAB #004 Wheat IPA

---

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **49**
- SRM **6.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pszeniczny                 | 1.5 kg (50%)   | 85 %  | 4   |
| Grain | Pilzneński                 | 0.7 kg (23.3%) | 81 %  | 4   |
| Grain | Żytni                      | 0.3 kg (10%)   | 85 %  | 8   |
| Grain | Strzegom Karmel 30         | 0.2 kg (6.7%)  | 75 %  | 30  |
| Grain | Castlemalting - Cara Clair | 0.2 kg (6.7%)  | 78 %  | 4   |
| Grain | Caramunich® typ I          | 0.1 kg (3.3%)  | 73 %  | 80  |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Amarillo   | 10 g   | 60 min   | 9.5 %      |
| Boil    | Amarillo   | 15 g   | 15 min   | 9.5 %      |
| Boil    | Citra      | 15 g   | 15 min   | 12 %       |
| Boil    | Mosaic     | 10 g   | 1 min    | 10 %       |
| Dry Hop | Citra      | 10 g   | 5 day(s) | 12 %       |
| Dry Hop | Centennial | 10 g   | 5 day(s) | 10.5 %     |