

# New England Wheat IPA 24.02.2024

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **87**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (58.8%)	80 %	5
Grain	Viking Wheat Malt	2 kg (29.4%)	83 %	5
Grain	Oats, Flaked	0.8 kg (11.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Vic Secret	30 g	30 min	16.3 %
Boil	Galaxy	10 g	30 min	15 %
Aroma (end of boil)	Vic Secret	30 g	5 min	16.3 %
Aroma (end of boil)	Mosaic	30 g	1 min	10 %
Whirlpool	Galaxy	30 g	0 min	15 %
Whirlpool	Citra	30 g	0 min	12 %
First Wort	Galaxy	30 g	---	15 %
First Wort	Vic Secret	30 g	---	16.3 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	10 g	Fermentis