

# WeelPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **48**
- SRM **2.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **70 min**
- Evaporation rate **9 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (41%)	80 %	5
Grain	Pilzenski	1.6 kg (26.2%)	--- %	---
Grain	Pszeniczny	0.9 kg (14.8%)	--- %	---
Grain	Cara Pils	0.15 kg (2.5%)	--- %	---
Grain	Carmel	0.15 kg (2.5%)	--- %	20
Grain	Platki owsiane	0.4 kg (6.6%)	--- %	---
Grain	Platki pszeniczne	0.4 kg (6.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	70 min	12 %
Boil	Mosaic	20 g	20 min	10 %
Boil	Citra	40 g	10 min	12 %
Aroma (end of boil)	Mosaic	40 g	5 min	10 %
Dry Hop	Citra	100 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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US 04	Wheat	Dry	4 g	---
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