

# wheat A.I.P.A

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **64**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **18.7 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **65 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **13.4 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	4 kg (74.8%)	80.5 %	6
Grain	Viking Wheat Malt	1.35 kg (25.2%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	18.5 %
Boil	Pekko	10 g	10 min	15.6 %
Boil	Simcoe	10 g	10 min	11.5 %
Boil	citra	10 g	10 min	12 %
Boil	Citra	10 g	5 min	12 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Aroma (end of boil)	pekko	20 g	0 min	15.6 %
Aroma (end of boil)	Simcoe	25 g	0 min	11.5 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Simcoe	30 g	2 day(s)	13.2 %

Dry Hop	Pekko	30 g	2 day(s)	15.6 %
---------	-------	------	----------	--------

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	2 g	Boil	60 min
Water Agent	gips	1 g	Mash	60 min

### Notes

- Odfermentowanie 87 %  
May 30, 2019, 9:55 PM