

# Wheat AIPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **37.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **62 C**, Time **5 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **37.4 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pszeniczny jasny | 4 kg (45.7%)   | 80 %  | 4   |
| Grain | Weyermann - Pilsner Malt     | 1.5 kg (17.1%) | 81 %  | 5   |
| Grain | Weyermann - Pale Ale Malt    | 1 kg (11.4%)   | 85 %  | 7   |
| Grain | Weyermann - Carapils         | 0.25 kg (2.9%) | 78 %  | 4   |
| Grain | Płatki pszeniczne            | 1 kg (11.4%)   | 50 %  | 3   |
| Grain | Płatki owsiane               | 1 kg (11.4%)   | 50 %  | 3   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Amarillo | 5 g    | 60 min | 9.5 %      |
| Boil    | Mosaic   | 5 g    | 60 min | 10 %       |
| Boil    | Citra    | 10 g   | 60 min | 12 %       |
| Boil    | Amarillo | 10 g   | 30 min | 9.5 %      |
| Boil    | Citra    | 10 g   | 30 min | 12 %       |
| Boil    | Mosaic   | 10 g   | 30 min | 10 %       |

|           |          |      |          |       |
|-----------|----------|------|----------|-------|
| Boil      | Amarillo | 10 g | 10 min   | 9.5 % |
| Boil      | Citra    | 10 g | 10 min   | 12 %  |
| Boil      | Mosaic   | 10 g | 10 min   | 10 %  |
| Whirlpool | Amarillo | 20 g | 0 min    | 9.5 % |
| Whirlpool | Citra    | 20 g | 0 min    | 12 %  |
| Whirlpool | Mosaic   | 25 g | 0 min    | 10 %  |
| Dry Hop   | Amarillo | 45 g | 7 day(s) | 9.5 % |
| Dry Hop   | Citra    | 55 g | 7 day(s) | 12 %  |
| Dry Hop   | Mosaic   | 65 g | 7 day(s) | 10 %  |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

## Notes

- Do zacierania użyć 16,5 litra wody 68 °C  
Po 5 minutach dolać 10 litrów wody o temperaturze ok 94 °C

Przepis oparty na

<https://www.piwo.org/forums/topic/19461-voytech/?page=2&tab=comments#comment-378005>

Mar 13, 2018, 9:42 PM