

# Wheat IPA

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	2 kg (33.3%)	85 %	5
Grain	Weyermann - Pale Ale Malt	3 kg (50%)	85 %	7
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	13.3 %
Boil	Amarillo	10 g	10 min	7.1 %
Boil	Citra	10 g	10 min	13.3 %
Boil	Crystal	10 g	10 min	3.7 %
Dry Hop	Amarillo	20 g	2 day(s)	7.1 %
Dry Hop	Crystal	20 g	2 day(s)	3.7 %