

# wheat ipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **41**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.5 kg (50%)	80 %	7
Grain	Pszeniczny	2.8 kg (40%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (7.1%)	85 %	3
Grain	Płatki owsiane	0.2 kg (2.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Centennial	20 g	10 min	10.5 %
Boil	Galaxy	20 g	10 min	15 %
Boil	Citra	20 g	10 min	12 %
Boil	Centennial	15 g	5 min	10.5 %
Boil	Nelson Sauvin	15 g	5 min	11 %
Dry Hop	Centennial	35 g	5 day(s)	10.5 %
Dry Hop	Nelson Sauvin	35 g	5 day(s)	11 %
Dry Hop	Galaxy	30 g	3 day(s)	15 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
us-05	Ale	Slant	100 ml	---