

# Wheat IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **41**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **26.7 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (58.1%)	80 %	7
Grain	Weyermann - Pale Wheat Malt	3 kg (34.9%)	82 %	5
Grain	Płatki owsiane	0.3 kg (3.5%)	80 %	3
Grain	Płatki pszeniczne	0.3 kg (3.5%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.7 %
Boil	Cascade	10 g	20 min	6.9 %
Boil	Mosaic	10 g	20 min	10.4 %
Aroma (end of boil)	Huell Melon	10 g	0 min	6.8 %
Aroma (end of boil)	Cascade	10 g	0 min	6.9 %
Aroma (end of boil)	Mosaic	10 g	0 min	10.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	---