

# Wheat ipa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **49**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **69 C**, Time **90 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (40.4%)	81 %	4
Grain	Pszeniczny	2 kg (40.4%)	85 %	4
Adjunct	Płatki owsiane	0.4 kg (8.1%)	85 %	3
Grain	Strzegom Wiedeński	0.4 kg (8.1%)	79 %	10
Adjunct	Wheat, Flaked	0.15 kg (3%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	50 min	7 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Citra	25 g	5 min	12 %
Boil	Mosaic	10 g	5 min	10 %
Dry Hop	Amarillo	40 g	2 day(s)	9.5 %
Dry Hop	Citra	75 g	2 day(s)	12 %
Dry Hop	Mosaic	40 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile