

# Wheat IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **53**
- SRM **4.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **29.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	3 kg (45.8%)	82 %	5
Grain	Strzegom Pale Ale	2 kg (30.5%)	79 %	6
Adjunct	Pszenica niesłodowana	0.5 kg (7.6%)	75 %	3
Grain	Bestmalz Carmel Pils	0.35 kg (5.3%)	75 %	8
Grain	Płatki owsiane	0.7 kg (10.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Sorachi Ace	20 g	15 min	10 %
Boil	Lemon drop	20 g	7 min	4.6 %
Aroma (end of boil)	Eureka!	20 g	0 min	18 %
Aroma (end of boil)	Sorachi Ace	20 g	0 min	10 %
Aroma (end of boil)	Lemon drop	20 g	0 min	4.6 %
Dry Hop	Columbus/Tomahawk/Zeus	15 g	3 day(s)	15.5 %
Dry Hop	Sorachi Ace	20 g	3 day(s)	10 %
Dry Hop	Lemon drop	20 g	3 day(s)	4.6 %

Dry Hop	Eureka!	20 g	3 day(s)	18 %
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### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1.25 g	Boil	15 min

### Notes

- Brak notatek  
*Jul 10, 2019, 8:37 PM*