

# Wheat IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **38**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **34.9 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **28.8 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (53.2%)	81 %	4
Grain	Pszeniczny	2 kg (33.3%)	85 %	4
Grain	Rice, Flaked	0.2 kg (3.3%)	70 %	2
Grain	Strzegom Karmel 150	0.11 kg (1.8%)	75 %	150
Grain	Castle munich light	0.5 kg (8.3%)	79 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Kohatu	60 g	3 day(s)	5.7 %
Dry Hop	Simcoe	50 g	3 day(s)	13.3 %
Boil	Amarillo	35 g	15 min	9.5 %
Boil	Fuggles	20 g	60 min	5.3 %
Boil	Cascade	20 g	60 min	8.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	---