

Wheat ipa - US-05

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **31**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **1 %**
- Size with trub loss **10.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **10.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **7.7 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **12.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|----------------|-------|-----|
| Grain | Viking Malt - Pale Ale | 1.5 kg (48.4%) | 80 % | 7 |
| Grain | Malteroup - Słod pszeniczny | 1 kg (32.3%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.1 kg (3.2%) | 78 % | 4 |
| Adjunct | Pszenica niestodowana | 0.25 kg (8.1%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.25 kg (8.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Mash | Citra | 5 g | 30 min | 13.3 % |
| Mash | Mosaic | 5 g | 30 min | 10 % |
| Mash | Equinox | 5 g | 30 min | 12.8 % |
| Boil | Citra | 3.5 g | 30 min | 12 % |
| Boil | Mosaic | 3.5 g | 30 min | 10 % |
| Boil | Simcoe | 3.5 g | 30 min | 13.3 % |
| Boil | Citra | 3.5 g | 15 min | 12 % |
| Boil | Mosaic | 3.5 g | 15 min | 10 % |
| Boil | Simcoe | 3.5 g | 15 min | 13.2 % |

| | | | | |
|---------------------|---------|------|----------|--------|
| Aroma (end of boil) | Citra | 10 g | 0 min | 12 % |
| Aroma (end of boil) | Mosaic | 10 g | 0 min | 10 % |
| Aroma (end of boil) | Equinox | 10 g | 0 min | 12.8 % |
| Dry Hop | Mosaic | 40 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 0.01 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|---------|-------|
| Fining | łuska ryżowa | 250 g | Mash | 0 min |