

Wheat IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **44**
- SRM **4.3**
- Style **American 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 **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (33.3%)	81 %	6
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	40 g	60 min	11.2 %
Chmielenie wymaga jeszcze dopracowania				
Whirlpool	Cascade - szyszka	100 g	---	6 %
Whirlpool	Nelson Sauvign	35 g	---	11 %
Dry Hop	Nelson Sauvign	100 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis