

## #9 Wheat IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **46**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **85 min**
- Evaporation rate **15 %/h**
- Boil size **17.6 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **17.3 liter(s)**

### Steps

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

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **17.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.8 kg (46.8%)	82 %	4
Grain	Viking Wheat Malt	1 kg (26%)	83 %	5
Grain	Płatki pszeniczne	0.4 kg (10.4%)	85 %	3
Grain	Płatki owsiane	0.4 kg (10.4%)	85 %	3
Grain	Karmelowy Jasny 30EBC	0.25 kg (6.5%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	25 min	13.2 %
Whirlpool	Simcoe	30 g	---	13.2 %
Whirlpool	Nelson Sauvín	25 g	---	11 %
Whirlpool	Citra	25 g	---	13 %
Dry Hop	Simcoe	35 g	2 day(s)	13.2 %
Dry Hop	Nelson Sauvín	25 g	2 day(s)	11 %
Dry Hop	Citra	25 g	2 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis