

# American Weizen IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **4.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **50C**
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	0.4 kg (6.7%)	82 %	4
Grain	Viking Wheat Malt	3 kg (50%)	83 %	5
Grain	Platki owsiane	0.5 kg (8.3%)	60 %	3
Grain	BESTMALZ - Bestt Pale Ale	2.1 kg (35%)	80.5 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lotus	20 g	60 min	16.6 %
Boil	Citra	10 g	10 min	13.5 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Citra	10 g	5 min	13.5 %
Boil	Amarillo	10 g	5 min	9.5 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Azacca	20 g	0 min	12 %

Aroma (end of boil)	Lemon	20 g	0 min	6 %
Dry Hop	Lemon	80 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP300 - Hefeweizen Ale Yeast	Wheat	Slant	150 ml	White Labs