

# American Wheat IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **46**
- SRM **8.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński  | 5 kg (66.7%)  | 80 %  | 4   |
| Grain | Strzegom Pszeniczny  | 2 kg (26.7%)  | 81 %  | 6   |
| Grain | Bestmalz Carmel Pils | 0.5 kg (6.7%) | 75 %  | 180 |

## Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | Enigma (AUS) | 30 g   | 50 min | 17.2 %     |
| Boil    | Cascade PL   | 25 g   | 30 min | 5.2 %      |
| Boil    | Puławski     | 25 g   | 0 min  | 4.3 %      |

## Yeasts

| Name                        | Type | Form   | Amount | Laboratory       |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale  | Liquid | 500 ml | Fermentum Mobile |