

American Wheat IPA

- 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 |