

# AUS Wheat IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **59**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pilsneński	2.1 kg (61.8%)	80 %	4
Grain	Viking Malt Pszeniczny	1 kg (29.4%)	82 %	5
Grain	Płatki owsiane	0.3 kg (8.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín NZ	10 g	60 min	11.8 %
Boil	Zeus 2016	10 g	60 min	14.4 %
Boil	Amarillo 2017	10 g	60 min	9.8 %
Dry Hop	Nelson Sauvín NZ	50 g	3 day(s)	11.8 %
Dry Hop	Victoria Secret AUS	30 g	3 day(s)	19.2 %
Dry Hop	Galaxy AUS	30 g	3 day(s)	13.6 %
Dry Hop	Enigma AUS	30 g	3 day(s)	16.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis