

Weizen Session IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pszeniczny | 2.5 kg (50%) | 85 % | 4 |
| Grain | Pilzneński | 2.35 kg (47%) | 81 % | 4 |
| Grain | Monachijski | 0.15 kg (3%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Citra | 22 g | 40 min | 12.7 % |
| Boil | Citra | 10 g | 20 min | 12.7 % |
| Boil | Amarillo | 10 g | 20 min | 8.7 % |
| Aroma (end of boil) | Citra | 15 g | 1 min | 12.7 % |
| Aroma (end of boil) | Amarillo | 10 g | 1 min | 8.7 % |
| Aroma (end of boil) | Mosaic | 15 g | 1 min | 13.2 % |
| Dry Hop | Citra | 35 g | 3 day(s) | 12.7 % |
| Dry Hop | Amarillo | 15 g | 3 day(s) | 8.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------------|-------------|---------------|-------------------|
| Safbrew WB-06 | Wheat | Dry | 1 g | Safbrew |