

WHEAT IPA 2

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **42**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.9 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 **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (46.7%)	79 %	6
Grain	Strzegom Pszeniczny	3 kg (40%)	81 %	6
Grain	Płatki pszeniczne	0.5 kg (6.7%)	70 %	3
Grain	Płatki owsiane	0.5 kg (6.7%)	70 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	10 min	12.5 %
Boil	Mosaic	10 g	10 min	12.2 %
Boil	Amarillo	10 g	10 min	9.8 %
Boil	Citra	20 g	5 min	12.9 %
Boil	Mosaic	20 g	5 min	12.2 %
Boil	Amarillo	20 g	5 min	9.8 %
Whirlpool	Citra	25 g	20 min	12.9 %
Whirlpool	Mosaic	25 g	20 min	10 %
Whirlpool	Amarillo	25 g	20 min	7.3 %
Dry Hop	Citra	45 g	3 day(s)	11.7 %
Dry Hop	Mosaic	45 g	3 day(s)	10.4 %

Dry Hop	Amarillo	45 g	3 day(s)	9.8 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	siarczan wapnia gips	7 g	Mash	60 min
Water Agent	kwask mlekowy	2 g	Mash	60 min
Other	łuska ryżowa	200 g	Mash	5 min
Other	pożywka Wyeast	2.7 g	Boil	10 min
Water Agent	witamina C	2 g	Bottling	---