

# Wheat ipa

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **31**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt - Pale Ale	3 kg (48.4%)	80 %	7
Grain	Malteroup - Słod pszeniczny	2 kg (32.3%)	85 %	4
Grain	Weyermann - Carapils	0.2 kg (3.2%)	78 %	4
Adjunct	Pszenica niestodowana	0.5 kg (8.1%)	75 %	3
Grain	Płatki owsiane	0.5 kg (8.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Citra	10 g	30 min	13.3 %
Mash	Mosaic	10 g	30 min	10 %
Mash	Equinox	10 g	30 min	12.8 %
Boil	Citra	7 g	30 min	12 %
Boil	Mosaic	7 g	30 min	10 %
Boil	Equinox	7 g	30 min	12.8 %
Boil	Citra	7 g	15 min	12 %
Boil	Mosaic	7 g	15 min	10 %
Boil	Simcoe	7 g	15 min	13.2 %

Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Mosaic	20 g	0 min	10 %
Aroma (end of boil)	Equinox	20 g	0 min	12.8 %
Dry Hop	Citra	40 g	3 day(s)	12 %
Dry Hop	Mosaic	40 g	3 day(s)	10 %
Dry Hop	Simcoe	20 g	3 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	0.01 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	łuska ryżowa	500 g	Mash	0 min