

# WHEAT IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **52**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (56.3%)	81 %	4
Grain	Pszeniczny	2.5 kg (31.3%)	85 %	4
Grain	Płatki owsiane	0.4 kg (5%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (5%)	85 %	3
Grain	Acid Malt	0.2 kg (2.5%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sticklebract	50 g	60 min	12 %
Boil	WAI-ITI	25 g	30 min	2.8 %
Boil	WAI-ITI	20 g	20 min	2.8 %
Boil	WAI-ITI	25 g	5 min	2.8 %
Dry Hop	WAI-ITI	130 g	7 day(s)	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	17.05 g	---