

# Wheat IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **30**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **26.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (41.7%)	81 %	4
Grain	Pszeniczny	5 kg (41.7%)	85 %	4
Grain	Oats, Flaked	1 kg (8.3%)	80 %	2
Grain	Wheat, Flaked	1 kg (8.3%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	40 min	11 %
Boil	Amarillo	40 g	10 min	9.5 %
Whirlpool	Amarillo	110 g	0 min	9.5 %
Dry Hop	Citra	25 g	2 day(s)	12 %
Dry Hop	Mosaic	25 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis