

# wheat ipa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pszeniczny           | 2.3 kg (40.4%) | 85 %  | 4   |
| Grain | Viking Pale Ale malt | 2 kg (35.1%)   | 80 %  | 5   |
| Grain | Płatki owsiane       | 1 kg (17.5%)   | 85 %  | 3   |
| Grain | Biscuit Malt         | 0.4 kg (7%)    | 75 %  | 45  |

## Hops

| Use for   | Name           | Amount | Time   | Alpha acid |
|-----------|----------------|--------|--------|------------|
| Boil      | Chinook        | 20 g   | 40 min | 13 %       |
| Boil      | southern cross | 25 g   | 10 min | 12.6 %     |
| Boil      | southern cross | 10 g   | 5 min  | 12.6 %     |
| Whirlpool | Simcoe         | 50 g   | 0 min  | 13.2 %     |
| Whirlpool | southern cross | 30 g   | 0 min  | 12.6 %     |

## Yeasts

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