

# Wheat IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **61**
- SRM **4.9**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (48.8%)	80 %	4
Grain	Strzegom Pszeniczny	1.6 kg (26%)	81 %	6
Grain	Viking Pale Ale malt	1.3 kg (21.1%)	80 %	5
Grain	Carahell	0.25 kg (4.1%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	14.1 %
Boil	El Dorado	40 g	10 min	12.4 %
Boil	Orbit	10 g	10 min	9.8 %
Dry Hop	Citra	30 g	3 day(s)	14.2 %
Dry Hop	El Dorado	10 g	3 day(s)	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis