

# Wheat ipa - Gozdawa - WB11

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

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **1 %**
- Size with trub loss **10.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **10.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **7.7 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **12.2 liter(s)** of wort

## Fermentables

| Type    | Name                        | Amount         | Yield | EBC |
|---------|-----------------------------|----------------|-------|-----|
| Grain   | Viking Malt - Pale Ale      | 1.5 kg (48.4%) | 80 %  | 7   |
| Grain   | Malteroup - Słod pszeniczny | 1 kg (32.3%)   | 85 %  | 4   |
| Grain   | Weyermann - Carapils        | 0.1 kg (3.2%)  | 78 %  | 4   |
| Adjunct | Pszenica niestodowana       | 0.25 kg (8.1%) | 75 %  | 3   |
| Grain   | Płatki owsiane              | 0.25 kg (8.1%) | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Mash    | Citra   | 5 g    | 30 min | 13.3 %     |
| Mash    | Mosaic  | 5 g    | 30 min | 10 %       |
| Mash    | Equinox | 5 g    | 30 min | 12.8 %     |
| Boil    | Citra   | 3.5 g  | 30 min | 12 %       |
| Boil    | Mosaic  | 3.5 g  | 30 min | 10 %       |
| Boil    | Simcoe  | 3.5 g  | 30 min | 13.3 %     |
| Boil    | Citra   | 3.5 g  | 15 min | 12 %       |
| Boil    | Mosaic  | 3.5 g  | 15 min | 10 %       |
| Boil    | Simcoe  | 3.5 g  | 15 min | 13.2 %     |

|                     |         |      |          |        |
|---------------------|---------|------|----------|--------|
| Aroma (end of boil) | Citra   | 10 g | 0 min    | 12 %   |
| Aroma (end of boil) | Mosaic  | 10 g | 0 min    | 10 %   |
| Aroma (end of boil) | Equinox | 10 g | 0 min    | 12.8 % |
| Dry Hop             | Citra   | 30 g | 7 day(s) | 13.3 % |

### Yeasts

| Name         | Type  | Form  | Amount | Laboratory |
|--------------|-------|-------|--------|------------|
| Gozdawa BW11 | Wheat | Slant | 100 ml | ---        |

### Extras

| Type   | Name   | Amount | Use for   | Time     |
|--------|--|--------|-----------|----------|
| Fining | łuska ryżowa                                   | 250 g  | Mash      | 0 min    |
| Flavor | pulpa z 1 mango + 2 marakuja                   | 200 g  | Secondary | 7 day(s) |
| Flavor | sok mango / banan / marakuja - tesco naturalny | 1000 g | Secondary | 7 day(s) |