

Wheat IPA Pan oder Pani?

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **1 %**
- Size with trub loss **18.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weizenmalz Best	2 kg (44.4%)	82 %	4
Adjunct	Pszenica niesłodowana	0.5 kg (11.1%)	75 %	3
Grain	Pale Ale Best	1.3 kg (28.9%)	80 %	6
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3
Grain	Carapils Best	0.2 kg (4.4%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	30 min	12.1 %
Boil	Citra	10 g	15 min	13.7 %
Boil	Amarillo	10 g	15 min	12.1 %
Boil	Simcoe	10 g	15 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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1728	Ale	Slant	200 ml	Fermentis
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