

# Wheat IPA z Senchą

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **48**
- SRM **4.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.1 kg (30.6%)	80 %	4
Grain	Castle Pale Ale	0.7 kg (19.4%)	80 %	8
Grain	Pszeniczny	1.8 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	10 %
Boil	Chinook	15 g	15 min	12.8 %
Boil	Mosaic	25 g	0 min	13.2 %
Dry Hop	Mosaic	25 g	3 day(s)	13.2 %
Dry Hop	Centennial	25 g	5 day(s)	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny Ogród	Wheat	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	250 g	Mash	80 min

Spice	Sencha - napar	50 g	Secondary	1 day(s)
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