

WHEAT IPKA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **4.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Wheat Malt | 3 kg (50%) | 83 % | 5 |
| Grain | Viking Pale Ale malt | 3 kg (50%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Sabro | 20 g | 15 min | 15 % |
| Whirlpool | Sabro | 15 g | 22 min | 15 % |
| Whirlpool | Ahtanum | 40 g | 22 min | 5 % |
| Dry Hop | Sabro | 65 g | 6 day(s) | 15 % |
| Dry Hop | Ahtanum | 60 g | 6 day(s) | 5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|-------|
| Spice | kolędra | 10 g | Boil | 5 min |
| Spice | curacao | 10 g | Boil | 5 min |