

# Wheat PIPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **40 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **35 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **42.9C**
- Add grains
- Keep mash **10 min** at **40C**
- Keep mash **10 min** at **52C**
- Keep mash **25 min** at **63C**
- Keep mash **35 min** at **72C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (46.5%)	80 %	4
Grain	Pszeniczny	2 kg (46.5%)	85 %	4
Grain	Strzegom Monachijski typ II	0.3 kg (7%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Aroma (end of boil)	Zula	20 g	0 min	8.3 %
Aroma (end of boil)	izabella	20 g	0 min	5.1 %
Dry Hop	zula	30 g	4 day(s)	8.3 %
Dry Hop	izabella	30 g	4 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Safbrew