

WHEATPIT

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **48**
- SRM **4.6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **3 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.4 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 **73 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **81.8C**
- Add grains
- Keep mash **60 min** at **73C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód pszeniczny soufflet	3 kg (50%)	--- %	5
Grain	słód pale ale soufflet	1 kg (16.7%)	--- %	4
Grain	słód pilzneński soufflet	2 kg (33.3%)	--- %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	15 min	12 %
Whirlpool	Mosaic	16 g	22 min	10 %
Whirlpool	Citra	15 g	22 min	12 %
Whirlpool	Amarillo	15 g	22 min	9.5 %
Whirlpool	Simcoe	15 g	22 min	13.2 %
Dry Hop	Mosaic	35 g	4 day(s)	10 %
Dry Hop	Citra	40 g	4 day(s)	12 %
Dry Hop	Amarillo	35 g	4 day(s)	9.5 %
Dry Hop	Simcoe	35 g	4 day(s)	13.2 %

Yeasts

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