

#37 Wheat IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **48**
- SRM **4.9**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.6 kg (44.1%)	79 %	6
Grain	Strzegom Pszeniczny	2.8 kg (47.5%)	81 %	6
Grain	Weyermann - Acidulated Malt	0.1 kg (1.7%)	80 %	6
Grain	Płatki owsiane	0.4 kg (6.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	30 min	13.3 %
Boil	Citra	15 g	15 min	12.5 %
Boil	Equinox	15 g	15 min	14.9 %
Boil	victoria sectret	15 g	15 min	18.5 %
Aroma (end of boil)	Citra	15 g	0 min	12.9 %
Aroma (end of boil)	Equinox	15 g	0 min	14.9 %
Aroma (end of boil)	victoria sectret	15 g	0 min	18.5 %
Dry Hop	Citra	50 g	4 day(s)	12.5 %
Dry Hop	victoria sectret	50 g	4 day(s)	18.5 %

Dry Hop	Equinox	50 g	4 day(s)	14.9 %
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Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	300 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	łuska gryczana	100 g	Mash	0 min
Water Agent	gips piwowarski	3 g	Mash	0 min
dodane do wody do wysładzania				
Fining	whirlfloc	0.5 g	Boil	10 min