

## #4 wheat IPA z resztek

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **101**
- SRM **4.6**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (39.1%) | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 2.5 kg (39.1%) | 83 %  | 5   |
| Grain | Płatki pszeniczne    | 0.83 kg (13%)  | 85 %  | 3   |
| Grain | Cara-Pils/Dextrine   | 0.57 kg (8.9%) | 72 %  | 4   |

### Hops

| Use for             | Name                  | Amount | Time     | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil                | Magnum                | 35 g   | 60 min   | 11.8 %     |
| First Wort          | Marynka               | 40 g   | 80 min   | 8.8 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g   | 10 min   | 4.5 %      |
| Whirlpool           | Mosaic                | 70 g   | 15 min   | 10 %       |
| Dry Hop             | Citra                 | 100 g  | 1 day(s) | 12 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 5 g    | Fermentis  |

## Extras

| Type   | Name              | Amount | Use for   | Time      |
|--------|-------------------|--------|-----------|-----------|
| Flavor | Zest z pomarańczy | 200 g  | Secondary | 10 day(s) |