

Weselna White IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **37**
- SRM **5.6**
- Style **American Wheat or Rye Beer**

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 **7 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **70 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking malt	3 kg (50%)	75 %	6
Grain	Monachijski	1 kg (16.7%)	80 %	16
Grain	Viking Wheat Malt	2 kg (33.3%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Oktawia	50 g	2 day(s)	7.1 %
Dry Hop	Mandarina Bavaria	50 g	2 day(s)	10 %
Dry Hop	Izabella	50 g	2 day(s)	5.2 %
Aroma (end of boil)	Mandarina Bavaria	50 g	1 min	10 %
Aroma (end of boil)	Izabella	50 g	1 min	5.2 %
Aroma (end of boil)	Iunga	15 g	1 min	11 %
Boil	Iunga	30 g	15 min	11 %
Boil	Iunga	15 g	60 min	11 %

Yeasts

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