

## Wheat IPA (pils malt)

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **45**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                              | Amount        | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 3 kg (46.2%)  | 81 %  | 4   |
| Grain | Weyermann - Pale Wheat Malt       | 2 kg (30.8%)  | 85 %  | 5   |
| Grain | Płatki pszeniczne                 | 1 kg (15.4%)  | 85 %  | 3   |
| Grain | Płatki owsiane                    | 0.5 kg (7.7%) | 85 %  | 3   |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Citra      | 30 g   | 60 min   | 13.3 %     |
| Boil    | Centennial | 30 g   | 10 min   | 10.5 %     |
| Dry Hop | Centennial | 60 g   | 2 day(s) | 8.1 %      |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |