

## wheat aipa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **19**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **30.5 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **25 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **62.6C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **25 min** at **78C**
- Sparge using **26 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6.7 kg (72.4%)	82 %	4
Grain	Viking Wheat Malt	2.2 kg (23.8%)	83 %	5
Grain	Strzegom Karmel 30	0.35 kg (3.8%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	23 g	60 min	13 %
Boil	Citra	30 g	0 min	13.5 %
Boil	Mosaic	30 g	0 min	12 %
Boil	Amarillo	30 g	0 min	8.8 %
Dry Hop	Citra	40 g	4 day(s)	13.5 %
Dry Hop	Mosaic	40 g	4 day(s)	12 %
Dry Hop	Amarillo	40 g	4 day(s)	8.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11 g	Safale
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