

Wheat IPA IV

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **62**
- SRM **4.2**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **50 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **50 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (66.2%)	80 %	4
Grain	Pszeniczny	1.5 kg (22.1%)	85 %	4
Grain	Płatki pszeniczne	0.4 kg (5.9%)	85 %	3
Grain	Płatki owsiane	0.4 kg (5.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	14.5 %
Boil	Galaxy	10 g	60 min	13.7 %
Aroma (end of boil)	Citra	30 g	15 min	14.5 %
Aroma (end of boil)	Galaxy	30 g	15 min	13.7 %
Dry Hop	Citra	20 g	7 day(s)	14.5 %
Dry Hop	Galaxy	20 g	7 day(s)	13.7 %
Dry Hop	Citra	40 g	3 day(s)	14.5 %
Dry Hop	Galaxy	40 g	3 day(s)	13.7 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	zest z pomarańczy	20 g	Secondary	7 day(s)