

# #1 Wheat IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **37**
- SRM **4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (42.4%) | 80 %  | 4   |
| Grain | Pszeniczny          | 2 kg (33.9%)   | 85 %  | 4   |
| Grain | Płatki owsiane      | 0.4 kg (6.8%)  | 85 %  | 3   |
| Grain | Płatki pszeniczne   | 1 kg (16.9%)   | 85 %  | 3   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 30 g   | 60 min | 10 %       |
| Boil    | lunga | 10 g   | 25 min | 10 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |