

## #18 Wheat IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **4.6**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **37.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (60%)	80 %	5
Grain	Pszeniczny	2.5 kg (33.3%)	85 %	4
Grain	Płatki owsiane	0.4 kg (5.3%)	85 %	3
Grain	Weyermann - Carapils	0.1 kg (1.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	40 min	12 %
Boil	Amarillo	20 g	15 min	9.5 %
Whirlpool	Amarillo	50 g	0 min	9.5 %
Dry Hop	Mosaic	70 g	2 day(s)	10 %
Dry Hop	Citra	30 g	2 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---