

# CK Session Wheat IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (76.9%)	82 %	4
Grain	Viking Wheat Malt	1 kg (15.4%)	83 %	5
Grain	Platki owsiane	0.5 kg (7.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	15 min	12 %
Aroma (end of boil)	Citra	20 g	1 min	12 %
Dry Hop	Centennial	100 g	3 day(s)	10.5 %
Dry Hop	Amarillo	100 g	3 day(s)	9.5 %
Dry Hop	Citra	30 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	22 g	Lallemand