

Session Wheat IPA 12° 35 IBU

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (52.6%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1.5 kg (26.3%) | 83 % | 5 |
| Grain | Caramel/Crystal Malt - 10L | 0.2 kg (3.5%) | 75 % | 20 |
| Grain | Płatki pszeniczne | 0.5 kg (8.8%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (8.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|-------|------------|
| Boil | Equinox | 30 g | 5 min | 13.1 % |
| Boil | Simcoe | 25 g | 5 min | 13.2 % |
| Boil | Citra | 20 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|------|--------|---------------|
| Voss Kveik | Ale | Dry | 2 g | House culture |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------------------|--------|---------|-------|
| Flavor | Curacao - skórki gorzkiej pomarańczy | 5 g | Boil | 5 min |
| Flavor | Skórki słodkiej pomarańczy | 5 g | Boil | 5 min |