

## Session Wheat IPA#15

---

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **31**
- SRM **6.3**
- Style **White 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 --- **liter(s)**
- Total mash volume --- **liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (50%)	80 %	35
Liquid Extract	Bruntal Pszeniczny	1.7 kg (50%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Equinox	10 g	20 min	13.1 %
Aroma (end of boil)	Citra	10 g	20 min	12 %
Aroma (end of boil)	Simcoe	10 g	20 min	13.2 %
Aroma (end of boil)	Simcoe	10 g	5 min	13.2 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Aroma (end of boil)	Equinox	10 g	5 min	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---

### Notes

- 100 zł  
Warzenie - 3 II 2018  
Początkowa - 9 BLG  
Końcowa 2  
Burzliwa - 17/18C  
ABV - 3,5%  
CO2 - 2.4 ;  
Rozlew 17 II 2018  
*Jan 30, 2018, 7:22 PM*