

Wheat Session Cold IPA

- Gravity **13.1 BLG**
- ABV ---
- IBU **28**
- SRM **3.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|--------|-----|
| Grain | Pszeniczny | 2 kg (40%) | 85 % | 4 |
| Grain | Briess - Pilsen Malt | 2 kg (40%) | 80.5 % | 2 |
| Grain | Oats, Flaked | 1 kg (20%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Mash | Rakau (NZ) | 10 g | 10 min | 9.5 % |
| Boil | Rakau (NZ) | 10 g | 40 min | 9.5 % |
| Aroma (end of boil) | Rakau (NZ) | 50 g | 10 min | 9.5 % |
| Whirlpool | Rakau (NZ) | 40 g | 0 min | 9.5 % |
| Dry Hop | Rakau (NZ) | 90 g | 2 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Slant | 500 ml | Fermentum Mobile |