Wheat Cold IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- 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	Pszeniczny	2 kg *(30.8%)*	85 %	4
Grain	Briess - Pilsen Malt	2 kg *(30.8%)*	80.5 %	2
Grain	Oats, Flaked	1 kg *(15.4%)*	80 %	2
Grain	Wheat, Flaked	1 kg *(15.4%)*	77 %	4
Grain	Rice, Flaked	0.5 kg *(7.7%)*	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Rakau (NZ)	10 g	10 min	9.5 %
Boil	Rakau (NZ)	20 g	60 min	9.5 %
Aroma (end of boil)	Rakau (NZ)	20 g	10 min	9.5 %
Whirlpool	Rakau (NZ)	45 g	0 min	9.5 %
Dry Hop	Rakau (NZ)	50 g	2 day(s)	9.5 %
Whirlpool	Nelson Sauvin	50 g	2 min	11 %
Whirlpool	Nectaron	50 g	2 min	11 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	skórka słodkiej pomarańczy	20 g	Boil	10 min

Notes

- Bardzo ciężkie wysładzanie - następnym razem dodam łuski.

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Pierwsze pięć dni fermentacji 8-9 stopni, potem powoli w górę.
Ze trzy dni około 10 stopni. Pięć dni 11-11.5stopnia.
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