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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.