

PMK ale wheat

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **54**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **20.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Wheat Malt | 1.5 kg (33.3%) | 85 % | 5 |
| Grain | Pale Ale | 3 kg (66.7%) | 80 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Boil | Citra | 30 g | 15 min | 12 % |
| Boil | Lublin (Lubelski) | 50 g | 5 min | 4 % |
| Boil | Mosaic | 40 g | 1 min | 10 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 12 % |
| Dry Hop | Lublin (Lubelski) | 50 g | 7 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | --- |