

R wheat ipa 2023

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **44**
- SRM **4.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt | 1.65 kg (42.9%) | 70 % | 4 |
| Grain | Viking Wheat Malt | 1.65 kg (42.9%) | 70 % | 5 |
| Grain | Platki owsiane | 0.35 kg (9.1%) | 55 % | 3 |
| Grain | Weyermann - Carapils | 0.2 kg (5.2%) | 65 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Cashmere | 10 g | 22 min | 7 % |
| Boil | sultana | 10 g | 22 min | 13.3 % |
| Boil | Cashmere | 10 g | 12 min | 7 % |
| Boil | sultana | 10 g | 12 min | 13.3 % |
| Boil | Cascade | 10 g | 12 min | 6.7 % |
| Aroma (end of boil) | Cashmere | 12 g | 1 min | 7 % |
| Aroma (end of boil) | sultana | 12 g | 1 min | 13.3 % |
| Dry Hop | Cashmere | 14 g | 5 day(s) | 7 % |
| Dry Hop | sultana | 14 g | 5 day(s) | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |