

R wheat ipa 2024

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **4.8**
- 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 **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (47.1%) | 72 % | 4 |
| Grain | Viking Wheat Malt | 2 kg (47.1%) | 72 % | 5 |
| Grain | Platki owsiane | 0.25 kg (5.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Magnat r | 3 g | 60 min | 12 % |
| Boil | Lemon drop | 12 g | 22 min | 6 % |
| Boil | Chinook | 10 g | 22 min | 13.3 % |
| Boil | Lemon drop | 12 g | 12 min | 6 % |
| Boil | Chinook | 10 g | 12 min | 13.3 % |
| Boil | Cascade PL | 10 g | 12 min | 7.2 % |
| Aroma (end of boil) | Lemon drop | 12 g | 1 min | 6 % |
| Aroma (end of boil) | Chinook | 12 g | 1 min | 13.3 % |
| Dry Hop | Chinook | 14 g | 5 day(s) | 13.3 % |
| Dry Hop | Lemon drop | 14 g | 5 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |