

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