

## Session Wheat IPA 12° 35 IBU

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (52.6%)	80 %	5
Grain	Viking Wheat Malt	1.5 kg (26.3%)	83 %	5
Grain	Caramel/Crystal Malt - 10L	0.2 kg (3.5%)	75 %	20
Grain	Płatki pszeniczne	0.5 kg (8.8%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	30 g	5 min	13.1 %
Boil	Simcoe	25 g	5 min	13.2 %
Boil	Citra	20 g	5 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Voss Kveik	Ale	Dry	2 g	House culture

### Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao - skórki gorzkiej pomarańczy	5 g	Boil	5 min
Flavor	Skórki słodkiej pomarańczy	5 g	Boil	5 min