

# Weizen IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **16**
- SRM **3.9**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (50%)	80 %	4
Grain	Płatki pszeniczne	3 kg (50%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	cascade	30 g	60 min	5.5 %
Dry Hop	Cascade	70 g	3 day(s)	5.5 %
Dry Hop	Mosaic	50 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11.5 g	---