

Wheat IPA #25

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **58**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **0 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (47.1%)	85 %	4
Grain	Viking Pale Ale malt	4 kg (47.1%)	80 %	5
Grain	Płatki owsiane	0.5 kg (5.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
15 IBU z goryczy				
Aroma (end of boil)	Citra	20 g	7 min	12 %
Aroma (end of boil)	Mosaic	20 g	7 min	10 %
Aroma (end of boil)	Cascade	20 g	7 min	6 %
11 IBU z aromatu				
Whirlpool	Citra	30 g	45 min	12 %
Whirlpool	Mosaic	30 g	45 min	10 %
Whirlpool	Cascade	30 g	45 min	6 %
28 IBU z whirlpool'a Lub mniej (whirlpool ~85C)				
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Cascade	50 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	300 ml	---

Notes

- ok. 140zł

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