

# Wheat IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **43**
- SRM **4.9**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.6 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (35%)   | 80 %  | 4   |
| Grain | Pszeniczny          | 2.5 kg (35%)   | 85 %  | 4   |
| Grain | Płatki owsiane      | 0.8 kg (11.2%) | 85 %  | 3   |
| Grain | Strzegom Wiedeński  | 0.8 kg (11.2%) | 79 %  | 10  |
| Grain | słód enzymatyczny   | 0.2 kg (2.8%)  | 76 %  | 7   |
| Grain | Płatki pszeniczne   | 0.35 kg (4.9%) | 85 %  | 3   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Perle    | 50 g   | 60 min | 7 %        |
| Boil    | Amarillo | 10 g   | 20 min | 9.5 %      |
| Boil    | Mosaic   | 10 g   | 15 min | 10 %       |
| Dry Hop | Amarillo | 40 g   | ---    | 9.5 %      |
| Dry Hop | Mosaic   | 40 g   | ---    | 10 %       |
| Dry Hop | Citra    | 40 g   | ---    | 12 %       |