

# Wheat IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **67**
- SRM **13.8**
- Style **American 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (33.3%)	80 %	36
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	3.4 kg (66.7%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	60 min	11 %
Aroma (end of boil)	Citra	25 g	5 min	13.8 %
Aroma (end of boil)	Cascade	25 g	15 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis