

# BS51 WHEAT IPA

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **70**
- SRM **2.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **4.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **5.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.4 liter(s)**
- Total mash volume **3.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	0.5 kg (62.5%)	81 %	4
Grain	Pszoniczny	0.3 kg (37.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	10 %
Boil	Cascade PL	6 g	15 min	5.2 %
Aroma (end of boil)	Cascade PL	6 g	10 min	5.2 %
Dry Hop	Cascade PL	10 g	4 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	5.5 g	---

## Notes

- Parametry sŁodu dobrane orientacyjnie pod 9,2blg poniewaŹ jest to dodatkowa brzeczka powstała po dłuŹszym wystadaniu American Wheat. Ok. 6l brzeczki 8.5blg zesŁo na 9,2blg. DroŹdŹe pod IPA jakieŹ z puszek i chmielenie pod ipę.  
*Nov 2, 2020, 11:25 AM*