

# JIPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **7**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

## 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 **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (56.8%)	81 %	4
Grain	Pszeniczny	1 kg (22.7%)	85 %	4
Adjunct	Pszenica niesłodowana	0.5 kg (11.4%)	75 %	3
Grain	Płatki owsiane	0.4 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	10 g	60 min	4.7 %
Boil	Styrian Golding	10 g	10 min	3.6 %
Dry Hop	Citra	50 g	3 day(s)	12.9 %
Dry Hop	Amarillo	50 g	3 day(s)	8.5 %
Dry Hop	Cascade	50 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	świeża skórka pomarańczy	20 g	Boil	10 min
Herb	curacao	20 g	Boil	10 min
Herb	różowy pieprz	10 g	Boil	5 min