

# PMK ale wheat

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **54**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **20.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wheat Malt	1.5 kg (33.3%)	85 %	5
Grain	Pale Ale	3 kg (66.7%)	80 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Citra	30 g	15 min	12 %
Boil	Lublin (Lubelski)	50 g	5 min	4 %
Boil	Mosaic	40 g	1 min	10 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Dry Hop	Lublin (Lubelski)	50 g	7 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---