

## Session Wheat IPA 12

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **4.9**
- Style **American Amber Ale**

### 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 **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1.5 kg (31.9%)	83 %	5
Grain	Viking Pale Ale malt	3 kg (63.8%)	80 %	5
Grain	Caramel/Crystal Malt - 30L	0.2 kg (4.3%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	20 min	12 %
Boil	Equinox	10 g	20 min	13.1 %
Boil	Simcoe	10 g	20 min	13.2 %
Boil	Citra	10 g	5 min	12 %
Boil	Equinox	20 g	5 min	13.1 %
Boil	Simcoe	15 g	5 min	13.2 %

### Notes

- Viking pale ale 3kg  
Viking pszenica 1,5 kg  
caramel 30 0,2kg
- 20g citra  
equinox 30g  
simcoe 25g  
Sep 13, 2018, 7:04 PM