

## Session Wheat IPA 12° 35 IBU

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 3 kg (52.6%)   | 80 %  | 5   |
| Grain | Viking Wheat Malt          | 1.5 kg (26.3%) | 83 %  | 5   |
| Grain | Caramel/Crystal Malt - 10L | 0.2 kg (3.5%)  | 75 %  | 20  |
| Grain | Płatki pszeniczne          | 0.5 kg (8.8%)  | 85 %  | 3   |
| Grain | Płatki owsiane             | 0.5 kg (8.8%)  | 85 %  | 3   |

### Hops

| Use for | Name    | Amount | Time  | Alpha acid |
|---------|---------|--------|-------|------------|
| Boil    | Equinox | 30 g   | 5 min | 13.1 %     |
| Boil    | Simcoe  | 25 g   | 5 min | 13.2 %     |
| Boil    | Citra   | 20 g   | 5 min | 12 %       |

### Yeasts

| Name       | Type | Form | Amount | Laboratory    |
|------------|------|------|--------|---------------|
| Voss Kveik | Ale  | Dry  | 2 g    | House culture |

### Extras

| Type   | Name                                 | Amount | Use for | Time  |
|--------|--------------------------------------|--------|---------|-------|
| Flavor | Curacao - skórki gorzkiej pomarańczy | 5 g    | Boil    | 5 min |
| Flavor | Skórki słodkiej pomarańczy           | 5 g    | Boil    | 5 min |