

# Sweat Wheat ipa

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **27**
- SRM **4.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3.5 kg (46.7%)	81 %	6
Grain	Strzegom Pilzneński	2.5 kg (33.3%)	80 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (6.7%)	1 %	0
Grain	Płatki pszeniczne	1 kg (13.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	60 min	10.5 %
Boil	Cascade	90 g	0 min	6 %
Dry Hop	Citra	120 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	10 ml	Fermentum Mobile