

# Sweat Wheat ipa

---

- 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 |