

## Wheat AIPA 2

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **58**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	weyermann Pilzneński	3 kg (50%)	84 %	4
Grain	Pszeniczny	3 kg (50%)	84 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	11.5 %
Boil	Simcoe	20 g	50 min	11.5 %
Boil	Amarillo	30 g	20 min	7.1 %
Aroma (end of boil)	Citra	30 g	0 min	13.8 %
Dry Hop	Citra	35 g	3 day(s)	13.8 %
Dry Hop	Simcoe	35 g	3 day(s)	11.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis