

Wheat AIPA 2

- 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 |