

Wheat IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **39**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **26.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (52.6%) | 80 % | 4 |
| Grain | Pszeniczny | 3 kg (39.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.6 kg (7.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Magnum | 35 g | 60 min | 13.5 % |
| Whirlpool | Amarillo | 50 g | --- | 9.5 % |
| Whirlpool | Simcoe | 50 g | --- | 13.2 % |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 9.5 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |