

# 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