

# Wheat IPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **39**
- SRM **5.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3.5 kg (54.7%)	83 %	5
Grain	Viking Pilsner malt	1.9 kg (29.7%)	82 %	4
Grain	Strzegom Wiedeński	1 kg (15.6%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	43 g	60 min	9.5 %
Dry Hop	Amarillo	25 g	8 day(s)	9.5 %

## Yeasts

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