Wheat IPA - pani IPAn

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **37**
- SRM **2.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	1.7 kg *(50%)*	80.5 %	2
Liquid Extract	Pszeniczny	1.7 kg *(50%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	25 g	60 min	12.5 %
Aroma (end of boil)	Sorachi Ace	5 g	5 min	12.5 %
Dry Hop	Sorachi Ace	15 g	5 day(s)	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M66 US West Coast	Ale	Dry	11 g	Mangrove Jack's