

# Coconut Wheat IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **52**
- SRM **4.3**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (42.9%)	80 %	4
Grain	Słód pszeniczny Bestmalz	3 kg (42.9%)	82 %	5
Grain	Płatki pszeniczne	0.5 kg (7.1%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15.5 %
Boil	Cascade	20 g	20 min	6 %
Boil	Huell Melon	50 g	5 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	Płatki kokosowe	150 g	Secondary	10 day(s)