

JIPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **7**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

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 **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (56.8%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (22.7%) | 85 % | 4 |
| Adjunct | Pszenica niesłodowana | 0.5 kg (11.4%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (9.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|----------|------------|
| Boil | Saaz (Czech Republic) | 10 g | 60 min | 4.7 % |
| Boil | Styrian Golding | 10 g | 10 min | 3.6 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12.9 % |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 8.5 % |
| Dry Hop | Cascade | 50 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|--------------------------|--------|---------|--------|
| Herb | świeża skórka pomarańczy | 20 g | Boil | 10 min |
| Herb | curacao | 20 g | Boil | 10 min |
| Herb | różowy pieprz | 10 g | Boil | 5 min |