

Wheat IPA

- 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 |