

Wheat IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **22**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (54.1%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.7 kg (18.9%) | 83 % | 5 |
| Grain | Płatki pszeniczne | 0.7 kg (18.9%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (8.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | Galaxy | 10 g | 60 min | 13.6 % |
| Whirlpool | Amarillo | 10 g | 0 min | 8.8 % |
| Whirlpool | Citra | 10 g | 0 min | 13.7 % |
| Whirlpool | mosaic cryo | 10 g | 0 min | 23.3 % |
| Dry Hop | Amarillo | 13 g | 3 day(s) | 8.8 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 13.7 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Water Agent | gips | 2 g | Mash | 50 min |