

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 |