

#1 Wheat IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **37**
- SRM **4**
- 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 **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (42.4%)	80 %	4
Grain	Pszeniczny	2 kg (33.9%)	85 %	4
Grain	Płatki owsiane	0.4 kg (6.8%)	85 %	3
Grain	Płatki pszeniczne	1 kg (16.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	10 %
Boil	lunga	10 g	25 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis