

#3 Wheat IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **50**
- SRM **4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (42.9%)	80 %	4
Grain	Pszeniczny	3 kg (42.9%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (7.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	10 %
Boil	lunga	20 g	30 min	11 %
Boil	Amarillo	15 g	30 min	9.5 %
Boil	Amarillo	10 g	5 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	200 ml	White Labs
OSLO	Ale	Dry	200 g	Norweskie
WLP644	Ale	Slant	200 ml	White Labs