

Coconut Wheat IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **52**
- SRM **4.3**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 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 | Słód pszeniczny Bestmalz | 3 kg (42.9%) | 82 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (7.1%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (7.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Warrior | 30 g | 60 min | 15.5 % |
| Boil | Cascade | 20 g | 20 min | 6 % |
| Boil | Huell Melon | 50 g | 5 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|-----------|-----------|
| Other | Płatki kokosowe | 150 g | Secondary | 10 day(s) |