

## Sesyjna wheat IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **10**
- SRM **9.9**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	0.15 kg (2.7%)	78 %	4
Grain	Carahell	0.15 kg (2.7%)	78 %	26
Grain	Słód pszeniczny Bestmalz	0.5 kg (9.1%)	82 %	5
Grain	Viking Pale Ale malt	0.5 kg (9.1%)	70 %	5
Grain	Płatki owsiane	0.8 kg (14.5%)	70 %	3
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (30.9%)	70 %	30
Liquid Extract	S ekstrakt słodowy jasny	1.7 kg (30.9%)	70 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	6 g	60 min	10 %
Aroma (end of boil)	Mosaic	50 g	1 min	10 %
Boil	Mosaic	10 g	5 min	10 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Amarillo	100 g	4 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
kveik	Ale	Slant	125 ml	---