

# Wheat IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **84**
- SRM **4.6**
- Style **American 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 **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (62.5%)	80 %	4
Grain	Słód pszeniczny Bestmalz	3 kg (37.5%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	25 g	60 min	11.2 %
Dry Hop	Nelson Sauvín	25 g	4 day(s)	11 %
Dry Hop	WAI-ITI	50 g	4 day(s)	4.1 %
Boil	Vic Secret	50 g	60 min	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis