

# Wheat IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **22**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (54.1%)	82 %	4
Grain	Viking Wheat Malt	0.7 kg (18.9%)	83 %	5
Grain	Płatki pszeniczne	0.7 kg (18.9%)	85 %	3
Grain	Płatki owsiane	0.3 kg (8.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	60 min	13.6 %
Whirlpool	Amarillo	10 g	0 min	8.8 %
Whirlpool	Citra	10 g	0 min	13.7 %
Whirlpool	mosaic cryo	10 g	0 min	23.3 %
Dry Hop	Amarillo	13 g	3 day(s)	8.8 %
Dry Hop	Citra	20 g	3 day(s)	13.7 %
Dry Hop	Mosaic	20 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	2 g	Mash	50 min