

# Wheat IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **43**
- SRM **4.9**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (35%)	80 %	4
Grain	Pszeniczny	2.5 kg (35%)	85 %	4
Grain	Płatki owsiane	0.8 kg (11.2%)	85 %	3
Grain	Strzegom Wiedeński	0.8 kg (11.2%)	79 %	10
Grain	słód enzymatyczny	0.2 kg (2.8%)	76 %	7
Grain	Płatki pszeniczne	0.35 kg (4.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	60 min	7 %
Boil	Amarillo	10 g	20 min	9.5 %
Boil	Mosaic	10 g	15 min	10 %
Dry Hop	Amarillo	40 g	---	9.5 %
Dry Hop	Mosaic	40 g	---	10 %
Dry Hop	Citra	40 g	---	12 %