

# Wheat Ipa

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **18**
- SRM **3.9**
- 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 **31.7 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 | Pilzneński        | 4.5 kg (64.3%) | 81 %  | 4   |
| Grain | Pszeniczny        | 1.5 kg (21.4%) | 85 %  | 4   |
| Grain | Płatki pszeniczne | 1 kg (14.3%)   | 85 %  | 3   |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Whirlpool | Citra   | 40 g   | 20 min | 12 %       |
| Whirlpool | Cascade | 40 g   | 20 min | 6 %        |

## Extras

| Type   | Name              | Amount | Use for | Time  |
|--------|-------------------|--------|---------|-------|
| Spice  | kolendra          | 3 g    | Boil    | 5 min |
| Flavor | skórka pomaranczy | 10 g   | Boil    | 5 min |