

# wheat ipa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **44**
- SRM **4.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.65 kg (43.4%)	70 %	4
Grain	Viking Wheat Malt	1.65 kg (43.4%)	70 %	5
Grain	Platki owsiane	0.3 kg (7.9%)	55 %	3
Grain	Weyermann - Carapils	0.2 kg (5.3%)	65 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cashmere	10 g	22 min	7 %
Boil	sultana	10 g	22 min	13.3 %
Boil	Cashmere	10 g	12 min	7 %
Boil	sultana	10 g	12 min	13.3 %
Boil	Cascade	10 g	12 min	6.6 %
Aroma (end of boil)	Cashmere	12 g	1 min	7 %
Aroma (end of boil)	sultana	12 g	1 min	13.3 %
Dry Hop	sultana	14 g	7 day(s)	13.8 %
Dry Hop	Cashmere	14 g	7 day(s)	7 %
Dry Hop	FALCONERS 50 G	1 g	11 day(s)	1 %

## Yeasts

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