

# 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