

## 2 Pszeniczne Polish IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **94**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19.4 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.2 kg (40.7%) | 80 %  | 5   |
| Grain | Pszeniczny           | 2.2 kg (40.7%) | 85 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (9.3%)  | 78 %  | 4   |
| Grain | Płatki owsiane       | 0.5 kg (9.3%)  | 85 %  | 3   |

### Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Magnat  | 30 g   | 60 min   | 11.2 %     |
| Boil      | Magnat  | 28 g   | 30 min   | 11.2 %     |
| Whirlpool | Zula    | 100 g  | 40 min   | 9 %        |
| Dry Hop   | Oktawia | 50 g   | 5 day(s) | 7.1 %      |
| Dry Hop   | Magnat  | 47 g   | 5 day(s) | 11.2 %     |

### Yeasts

| Name                             | Type | Form   | Amount | Laboratory |
|----------------------------------|------|--------|--------|------------|
| WLP029 - German Ale/Kölsch Yeast | Ale  | Liquid | 200 ml | White Labs |