

Polish WheatIPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **49**
- SRM **4.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (50.5%)	80 %	5
Grain	Viking Wheat Malt	2.2 kg (41.1%)	83 %	5
Grain	Platki owsiane	0.45 kg (8.4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	60 g	60 min	6.4 %
Boil	Izabella	20 g	15 min	6.8 %
Aroma (end of boil)	Izabella	30 g	2 min	6.8 %
Dry Hop	Sybilla	30 g	4 day(s)	6.4 %
Dry Hop	Izabella	40 g	4 day(s)	6.8 %