

Polish Wheat IPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **70**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **60 C**, Time **66 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **66 min** at **60C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.1 kg (47.7%)	80 %	5
Grain	Pszeniczny	1.6 kg (36.4%)	85 %	4
Grain	Weyermann - Carapils	0.3 kg (6.8%)	78 %	4
Grain	Płatki owsiane	0.4 kg (9.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Marynka	20 g	5 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	5 min	4 %
Whirlpool	Lublin (Lubelski)	20 g	15 min	4 %
Whirlpool	Cascade PL	20 g	15 min	5.2 %
Whirlpool	lunga	30 g	15 min	11 %
Dry Hop	lunga	30 g	3 day(s)	11 %
Dry Hop	Lublin (Lubelski)	30 g	3 day(s)	4 %
Dry Hop	Cascade PL	30 g	3 day(s)	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
The Yeast Bay Hazy Daze	Ale	Slant	150 ml	---

Notes

- PL W IPA 13 blg, z wysłodzin na FM 56 lekkie niskoalkoholowe
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