

New Wave Polish Wheat Pale Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **46**
- SRM **4.6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **71 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking malt	2.75 kg (50%)	75 %	6
Grain	Viking Wheat Malt	2.75 kg (50%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Oktawia	50 g	1 day(s)	7.1 %
Dry Hop	Zula	50 g	3 day(s)	7.3 %
Dry Hop	Izabella	50 g	3 day(s)	5.2 %
Aroma (end of boil)	Zula	50 g	1 min	7.3 %
Aroma (end of boil)	Izabella	50 g	1 min	5.2 %
Boil	lunga	30 g	20 min	11 %
Boil	lunga	20 g	60 min	11 %

Yeasts

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

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	Jałowiec	75 g	Boil	5 min