

# Polish Wheat IPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **68**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pszeniczny        | 2 kg (60.6%)  | 85 %  | 4   |
| Grain | Płatki pszeniczne | 0.3 kg (9.1%) | 85 %  | 3   |
| Grain | Pilzneński        | 1 kg (30.3%)  | 81 %  | 4   |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Marynka           | 30 g   | 60 min   | 10 %       |
| Aroma (end of boil) | lunga             | 30 g   | 5 min    | 11 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 5 min    | 4 %        |
| Dry Hop             | Lublin (Lubelski) | 40 g   | 3 day(s) | 4 %        |
| Dry Hop             | Marynka           | 20 g   | 3 day(s) | 10 %       |

## Yeasts

| Name              | Type  | Form  | Amount | Laboratory       |
|-------------------|-------|-------|--------|------------------|
| FM50 Kłosy Kansas | Wheat | Slant | 250 ml | Fermentum Mobile |