

# Polish Wheat IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **72C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	castle malting pale ale	2 kg (55.6%)	80 %	8
Grain	Viking Wheat Malt	1 kg (27.8%)	83 %	5
Grain	Castle Malting - Pilsneński 6-rzędowy	0.5 kg (13.9%)	80 %	5
Grain	Słód owsiany Fawcett	0.1 kg (2.8%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	zula	20 g	15 min	7 %
Boil	Lublin (Lubelski)	20 g	15 min	3 %
Aroma (end of boil)	zula	30 g	5 min	7 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	3 %
Dry Hop	zula	50 g	3 day(s)	7 %
Dry Hop	Lublin (Lubelski)	50 g	3 day(s)	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis