

# Polish Wheat IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **74 C**, Time **15 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **74C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	0.6 kg (14.6%)	85 %	3
Grain	Viking Wheat Malt	1.5 kg (36.6%)	83 %	5
Grain	Viking Pale Ale malt	1.5 kg (36.6%)	80 %	5
Grain	Viking Munich Malt	0.3 kg (7.3%)	78 %	18
Grain	Biscuit Malt	0.2 kg (4.9%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Magnum	5 g	60 min	13.5 %
Boil	Cascade PL	20 g	1 min	5.2 %
Boil	Chinook PL	20 g	1 min	13 %

## Yeasts

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