

2 Pszeniczne Polish IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **94**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (40.7%)	80 %	5
Grain	Pszeniczny	2.2 kg (40.7%)	85 %	4
Grain	Weyermann - Carapils	0.5 kg (9.3%)	78 %	4
Grain	Płatki owsiane	0.5 kg (9.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	11.2 %
Boil	Magnat	28 g	30 min	11.2 %
Whirlpool	Zula	100 g	40 min	9 %
Dry Hop	Oktawia	50 g	5 day(s)	7.1 %
Dry Hop	Magnat	47 g	5 day(s)	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP029 - German Ale/Kölsch Yeast	Ale	Liquid	200 ml	White Labs