

Polish Wheat IPA

- 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)	Iunga	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