

Polish Wheat IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **49**
- SRM **4.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.7 kg (50.5%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 2.2 kg (41.1%) | 83 % | 5 |
| Grain | Platki owsiane | 0.45 kg (8.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Sybilla | 60 g | 60 min | 6.4 % |
| Boil | Izabella | 20 g | 15 min | 6.8 % |
| Aroma (end of boil) | Izabella | 30 g | 2 min | 6.8 % |
| Dry Hop | Sybilla | 30 g | 4 day(s) | 6.4 % |
| Dry Hop | Izabella | 40 g | 4 day(s) | 6.8 % |