

# Chmielowe pszeniczne

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **51**
- SRM **5.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	3 kg (60%)	82 %	5
Grain	Strzegom Wiedeński	2 kg (40%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	20 g	60 min	11 %
Boil	lunga	20 g	60 min	8.5 %
Aroma (end of boil)	lunga	30 g	5 min	8.5 %
Whirlpool	Lublin (Lubelski)	20 g	10 min	4.3 %
Dry Hop	Lublin (Lubelski)	30 g	12 day(s)	4 %
Dry Hop	Zula	30 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	40 ml	Fermentum Mobile