

# IPA pszeniczna

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **56**
- SRM **4.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.1 kg (55.4%)	80 %	5
Grain	Pszeniczny	2 kg (35.7%)	85 %	4
Grain	Caramel/Crystal Malt - 10L	0.2 kg (3.6%)	75 %	20
Grain	Honey Malt	0.1 kg (1.8%)	80 %	49
Sugar	Sugar, Table (Sucrose)	0.2 kg (3.6%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Simcoe	30 g	10 min	13.2 %
Boil	Chinook	15 g	10 min	13 %
Boil	Ekuanot	30 g	10 min	11.3 %
Aroma (end of boil)	Zythos	30 g	1 min	11 %
Aroma (end of boil)	Palisade	30 g	1 min	7.5 %
Aroma (end of boil)	Izabella	30 g	1 min	5.1 %
Whirlpool	Simcoe	30 g	0 min	13.2 %
75 stopni				

Whirlpool	Ekuanot	30 g	0 min	14 %
75 stopni				
Dry Hop	Zythos	60 g	4 day(s)	11 %
Dry Hop	Palisade	60 g	4 day(s)	7.5 %
Dry Hop	Izabella	60 g	4 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---