

Pshemeg, Alegzanter, Maćeg MOTZNIEIRZY

- Gravity **14.7 BLG**
- ABV ---
- IBU **56**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (82.4%) | 80 % | 5 |
| Grain | Briess - Wheat Malt, White | 1 kg (11.8%) | 85 % | 5 |
| Grain | Strzegom Karmel 30 | 0.5 kg (5.9%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Whirlpool | Simcoe | 25 g | 0 min | 11.4 % |
| Aroma (end of boil) | Citra | 25 g | 10 min | 13.5 % |
| Boil | calypso | 50 g | 30 min | 14.9 % |
| Aroma (end of boil) | Simcoe | 25 g | 10 min | 11.4 % |
| Whirlpool | Citra | 25 g | 0 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |