

# Pszeniczna IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **36**
- SRM **4.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **69 C**, Time **50 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **50 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (43.1%)	80 %	5
Grain	Pszeniczny	2 kg (34.5%)	85 %	4
Grain	Strzegom Wiedeński	0.3 kg (5.2%)	79 %	10
Grain	Płatki pszeniczne	0.5 kg (8.6%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	40 min	12 %
Boil	Perle	30 g	10 min	7 %
Boil	Perle	20 g	5 min	7 %
Whirlpool	Amarillo	50 g	0 min	9.5 %
Whirlpool	Mosaic	30 g	0 min	10 %
Dry Hop	Amarillo	10 g	2 day(s)	9.5 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Danstar - Nottingham	Ale	Dry	11 g	Danstar