

Pszeniczna IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **19.9 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (45.1%)	80 %	4
Grain	Pszeniczny	2 kg (41%)	85 %	4
Adjunct	Pszenica niesłodowana	0.68 kg (13.9%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Cascade	20 g	5 min	6 %
Boil	Cashmere	20 g	5 min	8.8 %
Whirlpool	Cascade	25 g	0 min	6 %
Whirlpool	Cashmere	25 g	0 min	8.8 %
Dry Hop	Cashmere	50 g	---	8.8 %
Dry Hop	Cascade	50 g	---	6 %