

## pszeniczne piwo 2 / na raz

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **8**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **47.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **34.2 liter(s)**
- Total mash volume **43.7 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **34.2 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **47.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.5 kg (36.8%)	85 %	4
Grain	Pale Malt (2 Row) UK	5 kg (52.6%)	78 %	6
Grain	Płatki owsiane	0.5 kg (5.3%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (5.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	10 g	10 min	11 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Dry Hop	Galaxy	50 g	5 day(s)	15 %
Dry Hop	Citra	70 g	5 day(s)	12 %
Dry Hop	Mosaic	70 g	5 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
s33	Ale	Dry	64 g	fermentis

I.plantarum - 1/2 warki - zakwaszanie 48 h	Ale	Culture	24 g	apteka
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	NaCl	11 g	Boil	60 min
Spice	kolendra	8 g	Boil	5 min
Flavor	skórka pomarńczowa	20 g	Boil	5 min
Flavor	pulpa brzoskwinia/ananas	2000 g	Primary	5 day(s)

### Notes

- Warka dzielona na 1/2
  1. Chmienie:  
Zgodnie z przepisem
  2. Sól, kolendra, skórka - zakwaszanie - I.planatrum.

Fermentacja wspólna - jedna lodówka.  
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