

# 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 | ---        |