Polski Weścik

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **60**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.3 kg *(89.2%)*	81 %	4
Grain	Pszeniczny	0.4 kg *(10.8%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	12.2 %
Whirlpool	Vermelho	100 g	1 min	11 %
Whirlpool	Exp 2/20	100 g	1 min	11 %
Dry Hop	Książęcy	100 g	2 day(s)	7 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.