

# Pszenica

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **49**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3.5 kg (59.3%)	81 %	4
Grain	Pszeniczny	1.5 kg (25.4%)	85 %	4
Grain	Płatki owsiane	0.8 kg (13.6%)	85 %	3
Grain	Special B Malt	0.1 kg (1.7%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15 %
Boil	Centennial	25 g	15 min	9.4 %
Boil	Centennial	10 g	10 min	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Do Weizena-bananowe	Ale	Dry	11.5 g	Safbrew