

# Pszenica

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **42**
- SRM **4.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (50%)	85 %	4
Grain	Pilzneński	2 kg (40%)	81 %	4
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconer's Flight	20 g	60 min	10.5 %
Aroma (end of boil)	Falconer's Flight	20 g	20 min	10.5 %
Whirlpool	Falconer's Flight	20 g	---	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Mash	10 min
Spice	Curacao	20 g	Mash	20 min
Spice	Trawa cytrynowa	10 g	Mash	10 min
Water Agent	Gips piwowarski	10 g	Boil	90 min