

# Pszeniczna IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **49**
- SRM **5.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **69 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **50 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (46.2%)	80 %	5
Grain	Pszeniczny	2 kg (30.8%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (15.4%)	79 %	10
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	40 min	13.6 %
Boil	Perle	30 g	20 min	6.2 %
Boil	Perle	20 g	10 min	6.2 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M21 Belgian Wit	Wheat	Dry	10 g	Mangrove Jack's