

# Pszeniczna IPA Warka #7

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **81**
- SRM **4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	PSZENICZNY jasny 4,2 EBC BYDGOSZCZ	2.9 kg (55.8%)	84 %	4
Grain	PALE ALE/PILS 4,5EBC BYDGOSZCZ	1 kg (19.2%)	80 %	5
Grain	MONACHIJSKI 17 EBC BYDGOSZCZ	0.5 kg (9.6%)	81 %	17
Adjunct	płatki jeczmiene	0.8 kg (15.4%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum goryczka PL	20 g	60 min	13.5 %
Boil	Sybila 8.4% aromat PL	20 g	30 min	8.4 %
Boil	lunga 12.5% goryczka PL	44 g	30 min	12.5 %
Boil	Sybila 8.4% aromat PL	20 g	10 min	8.4 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05 pokolenie 3	Ale	Slant	200 ml	---