

# pszeniczne

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- Gravity **10.5 BLG**
- ABV ---
- IBU **31**
- SRM **4.2**
- Style **White 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.3 kg (59.1%)	85 %	4
Grain	Strzegom Wiedeński	0.4 kg (18.2%)	79 %	10
Grain	Pilzneński	0.4 kg (18.2%)	81 %	4
Grain	Weyermann - Carapils	0.1 kg (4.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	4.5 g	60 min	13 %
Boil	Sybilla	17 g	20 min	6.8 %
Boil	Lublin (Lubelski)	20 g	5 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	200 ml	---