

# Pszenna IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **52**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pszeniczny | 3.5 kg (50%) | 85 %  | 4   |
| Grain | Pilzneński | 3.5 kg (50%) | 81 %  | 4   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| First Wort          | Columbus/Tomahawk/Zeus | 10 g   | 60 min   | 15.5 %     |
| Aroma (end of boil) | Galaxy                 | 50 g   | 10 min   | 15 %       |
| Aroma (end of boil) | Amarillo               | 50 g   | 10 min   | 9.5 %      |
| Dry Hop             | Galaxy                 | 50 g   | 2 day(s) | 15 %       |
| Dry Hop             | Amarillo               | 50 g   | 2 day(s) | 9.5 %      |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 500 ml | ---        |