

# Pszenne siurki

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **33**
- SRM **3.1**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **27.1 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (46.5%)	82 %	6
Grain	Żytni	1 kg (23.3%)	85 %	6
Grain	Strzegom Karmel 30	0.3 kg (7%)	75 %	30
Grain	Pszoniczny	1 kg (23.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	30 min	11 %
Boil	Mandarina Bavaria	20 g	15 min	10 %
Boil	Chinook	30 g	5 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP351 - Bavarian Weizen Yeast	Wheat	Slant	150 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	chlerek wapnia	5 g	Boil	60 min