

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 | Pszeniczny | 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 |