

Rozmaryn wheat IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **67**
- SRM **4.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **57 C**, Time **10 min**
- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **66.3C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **78C**
- Sparge using **29.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	slod pszeniczny	5 kg (50%)	--- %	4.2
Grain	slod pale ale	3.5 kg (35%)	--- %	4.5
Grain	pszenica prazona	0.5 kg (5%)	--- %	---
Grain	platki owsiane	0.5 kg (5%)	--- %	---
Grain	slod owsiany	0.5 kg (5%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Marynka	10 g	60 min	10 %
Boil	lunga	10 g	60 min	11 %
Boil	Cascade PL	10 g	60 min	5.2 %
Boil	Mosaic	10 g	60 min	10 %
Boil	Citra	10 g	30 min	12 %
Boil	Marynka	5 g	30 min	10 %
Boil	lunga	5 g	30 min	11 %
Boil	Cascade PL	5 g	30 min	5.2 %

Boil	Mosaic	5 g	30 min	10 %
Aroma (end of boil)	Citra	20 g	15 min	12 %
Aroma (end of boil)	Marynka	10 g	15 min	10 %
Aroma (end of boil)	lunga	10 g	15 min	11 %
Aroma (end of boil)	Cascade PL	5 g	15 min	5.2 %
Aroma (end of boil)	Mosaic	5 g	15 min	10 %
Dry Hop	Citra	40 g	10 day(s)	12 %
Dry Hop	Marynka	20 g	10 day(s)	10 %
Dry Hop	lunga	20 g	10 day(s)	11 %
Dry Hop	Cascade PL	20 g	10 day(s)	5.2 %
Dry Hop	Mosaic	20 g	10 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	15 min
Spice	skorka cytryny	10 g	Boil	15 min
Spice	curacao	10 g	Boil	15 min
Fining	mech irlandzki	5 g	Boil	15 min
Spice	rozmaryn	10 g	Boil	15 min