

# SWĄD WIEŚNIAKA

- Gravity **11.2 BLG**
- ABV ---
- IBU **62**
- SRM **4.3**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **75 C**, Time **0 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **0 min** at **75C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg Wheat Malt	3.5 kg (59.8%)	82 %	3
Grain	Strzegom Pale Ale	0.9 kg (15.4%)	79 %	6
Grain	Płatki ryżowe	0.5 kg (8.5%)	100 %	1
Grain	Strzegom Karmelowy Jasny 30	0.25 kg (4.3%)	75 %	30
Sugar	Candi Sugar, Clear	0.7 kg (12%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	20 g	60 min	17 %
Boil	Equinox	10 g	60 min	13.1 %
Aroma (end of boil)	Amarillo	10 g	30 min	9.5 %
Aroma (end of boil)	Citra	10 g	15 min	12 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Amarillo	20 g	0 min	9.5 %
Dry Hop	Amarillo	40 g	7 day(s)	9.5 %

Dry Hop	Citra	40 g	7 day(s)	12 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	15 min