

Wozem jestem

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU ---
- SRM **1.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **80C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (40%)	81 %	4
Grain	Płatki pszeniczne	0.5 kg (20%)	85 %	3
Grain	Płatki żytnie	0.5 kg (20%)	80 %	---
Grain	Płatki ryżowe	0.5 kg (20%)	80 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Citra	50 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM56 Wozem jestem	Ale	Liquid	1000 ml	Fermentum Mobile