

## #B010 PSZENICA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Viking Wheat Malt	2 kg (33.3%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	60 min
Spice	kolędra	20 g	Boil	5 min
Spice	trawa sytrynowa	20 g	Boil	5 min