

Chmielowe pszeniczne

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **51**
- SRM **5.1**
- Style **White 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 **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 3 kg (60%) | 82 % | 5 |
| Grain | Strzegom Wiedeński | 2 kg (40%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|-----------|------------|
| Boil | Zula | 20 g | 60 min | 11 % |
| Boil | lunga | 20 g | 60 min | 8.5 % |
| Aroma (end of boil) | lunga | 30 g | 5 min | 8.5 % |
| Whirlpool | Lublin (Lubelski) | 20 g | 10 min | 4.3 % |
| Dry Hop | Lublin (Lubelski) | 30 g | 12 day(s) | 4 % |
| Dry Hop | Zula | 30 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 40 ml | Fermentum Mobile |