

# IPA z PSZENICĄ

- Gravity **12.9 BLG**
- ABV ---
- IBU **73**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.1 kg (91.1%)	79 %	5
Grain	Strzegom Pszeniczny	0.4 kg (8.9%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	50 min	12.8 %
Boil	Chinook	10 g	25 min	12.8 %
Boil	Chinook	10 g	20 min	12.8 %
Boil	Equinox	10 g	15 min	13.4 %
Boil	Simcoe	10 g	10 min	13.1 %
Boil	Chinook	5 g	10 min	12.8 %
Boil	Mosaic	10 g	5 min	12.4 %
Boil	Chinook	5 g	5 min	12.8 %
Boil	Amarillo	10 g	0 min	8.8 %

## Yeasts

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