

# IPM

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.95 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pizneński 3,2-4,5 EBC Viking Malt	3 kg (50%)	--- %	4
Grain	pszeniczny 3,5-6,5 EBC Viking Malt	3 kg (50%)	--- %	5.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic 10,4 % AA	15 g	60 min	10.4 %
Boil	Cascade 6,9 % AA	20 g	15 min	6.9 %
Aroma (end of boil)	Cascade PL 4,5 % AA	15 g	0 min	4.5 %
Aroma (end of boil)	Citra 11,8% AA	25 g	0 min	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US - 05	Ale	Dry	14.95 g	Fermentis