

Pszenica

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **0 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **15 min** at **68C**
- Keep mash **0 min** at **72C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (38.5%)	85 %	4
Grain	BESTMALZ - Best Pilsen	3 kg (46.2%)	80.5 %	4
Grain	Płatki owsiane	1 kg (15.4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	30 min	13.2 %
Dry Hop	Citra	70 g	2 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	400 ml	Omega