

# Pszeniczne

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **12**
- SRM **3.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount         | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pszeniczny  | 1.2 kg (46.2%) | 85 %  | 4   |
| Grain | Pilzneński  | 1.2 kg (46.2%) | 81 %  | 4   |
| Grain | Monachijski | 0.2 kg (7.7%)  | 80 %  | 16  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Cascade               | 5 g    | 15 min | 7.8 %      |
| Boil    | Saaz (Czech Republic) | 5 g    | 60 min | 4.5 %      |
| Boil    | Lublin (Lubelski)     | 5 g    | 60 min | 4.3 %      |