

pszeniczne

- Gravity **10.5 BLG**
- ABV ---
- IBU **31**
- SRM **4.2**
- 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 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pszeniczny | 1.3 kg (59.1%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.4 kg (18.2%) | 79 % | 10 |
| Grain | Pilzneński | 0.4 kg (18.2%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.1 kg (4.5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 4.5 g | 60 min | 13 % |
| Boil | Sybilla | 17 g | 20 min | 6.8 % |
| Boil | Lublin (Lubelski) | 20 g | 5 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 200 ml | --- |