#B011 PSZENICA AMERYKA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **42**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(54.5%)*	80 %	5
Grain	Pszeniczny	2 kg *(36.4%)*	85 %	4
Sugar	Cane (Beet) Sugar	0.5 kg *(9.1%)*	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Marynka	10 g	10 min	10 %
Boil	Citra	20 g	10 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Culture	20 g	---