

# Chmielowe pszeniczne

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **51**
- SRM **5.1**
- Style **White 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 **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

| Type  | Name                     | Amount     | Yield | EBC |
|-------|--------------------------|------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 3 kg (60%) | 82 %  | 5   |
| Grain | Strzegom Wiedeński       | 2 kg (40%) | 79 %  | 10  |

## Hops

| Use for             | Name              | Amount | Time      | Alpha acid |
|---------------------|-------------------|--------|-----------|------------|
| Boil                | Zula              | 20 g   | 60 min    | 11 %       |
| Boil                | lunga             | 20 g   | 60 min    | 8.5 %      |
| Aroma (end of boil) | lunga             | 30 g   | 5 min     | 8.5 %      |
| Whirlpool           | Lublin (Lubelski) | 20 g   | 10 min    | 4.3 %      |
| Dry Hop             | Lublin (Lubelski) | 30 g   | 12 day(s) | 4 %        |
| Dry Hop             | Zula              | 30 g   | 3 day(s)  | 11 %       |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 40 ml  | Fermentum Mobile |