

# Pszenica z Tatoonin

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **4.9**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2 kg (38.1%)	80 %	6
Grain	Viking Pale Ale malt	2 kg (38.1%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (9.5%)	85 %	3
Grain	Płatki owsiane	0.5 kg (9.5%)	85 %	3
Grain	Abbey Castle	0.25 kg (4.8%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	30 min	13.5 %
Whirlpool	Sorachi Ace	40 g	---	10 %
Whirlpool	sabro	40 g	---	12 %
Dry Hop	Sorachi Ace	60 g	---	10 %
Dry Hop	sabro	60 g	---	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	300 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Other	whirflock	1 g	Mash	5 min

### Notes

- Do gotowania 2 ml kwasu mlekowego i do wody do zacierania 1 ml kwasu mlekowego  
*Jul 31, 2020, 11:00 PM*