

# pszeniczne

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (72.7%)  | 80 %  | 4   |
| Grain | Pszeniczny          | 1 kg (18.2%)  | 85 %  | 4   |
| Grain | Carahell            | 0.2 kg (3.6%) | 77 %  | 26  |
| Grain | carapils            | 0.3 kg (5.5%) | --- % | --- |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 25 g   | 70 min | 4 %        |
| Boil    | Lublin (Lubelski) | 15 g   | 30 min | 4 %        |
| Boil    | Lublin (Lubelski) | 25 g   | 5 min  | 4 %        |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11.5 g | Safbrew    |

## Notes

- FERMENTACJA

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

burzliwa 7 dni temp. pokojowa 19-21 C  
cicha 5 dni temp. pokojowa 19-21 C  
rozlew; 2 g cukru na butelkę.  
*Mar 23, 2018, 10:24 PM*