

ZA DUŻO PSZENICY

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **44**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (71.4%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 2 kg (28.6%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Magnat | 15 g | 60 min | 12.4 % |
| Boil | Equanot | 10 g | 30 min | 12.8 % |
| Boil | Equanot | 10 g | 15 min | 12.8 % |
| Boil | Equanot | 15 g | 10 min | 12.8 % |
| Boil | Citra | 15 g | 10 min | 12.3 % |
| Boil | Equanot | 15 g | 5 min | 12.8 % |
| Boil | Equanot | 15 g | 0 min | 12.8 % |
| Boil | Cascade | 10 g | 0 min | 7.6 % |
| Boil | Citra | 15 g | 0 min | 12.3 % |
| Aroma (end of boil) | Equanot | 15 g | -3 min | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 100 ml | --- |