

# Aipa z pszenicą

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **53**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (88.9%)	80 %	5
Adjunct	Pszenica niesłodowana	0.5 kg (11.1%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	45 min	11 %
Aroma (end of boil)	East Kent Goldings	30 g	30 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us	Ale	Dry	8.25 g	---