

#B011 PSZENICA AMERYKA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **42**
- SRM **4**
- Style **American 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 **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (54.5%) | 80 % | 5 |
| Grain | Pszeniczny | 2 kg (36.4%) | 85 % | 4 |
| Sugar | Cane (Beet) Sugar | 0.5 kg (9.1%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Marynka | 10 g | 10 min | 10 % |
| Boil | Citra | 20 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|---------|--------|------------|
| us05 | Ale | Culture | 20 g | --- |