

Pszeniczne

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **12**
- SRM **3.7**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.2 kg (46.2%)	85 %	4
Grain	Pilzneński	1.2 kg (46.2%)	81 %	4
Grain	Monachijski	0.2 kg (7.7%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	5 g	15 min	7.8 %
Boil	Saaz (Czech Republic)	5 g	60 min	4.5 %
Boil	Lublin (Lubelski)	5 g	60 min	4.3 %