

# Pszenna IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **52**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- 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	Pszeniczny	3.5 kg (50%)	85 %	4
Grain	Pilzneński	3.5 kg (50%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Aroma (end of boil)	Galaxy	50 g	10 min	15 %
Aroma (end of boil)	Amarillo	50 g	10 min	9.5 %
Dry Hop	Galaxy	50 g	2 day(s)	15 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	500 ml	---