

Rozmaryn wheat IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **67**
- SRM **4.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **57 C**, Time **10 min**
- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **66.3C**
- Add grains
- Keep mash **10 min** at **57C**
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **78C**
- Sparge using **29.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------|--------------|-------|-----|
| Grain | slod pszeniczny | 5 kg (50%) | --- % | 4.2 |
| Grain | slod pale ale | 3.5 kg (35%) | --- % | 4.5 |
| Grain | pszenica prazona | 0.5 kg (5%) | --- % | --- |
| Grain | platki owsiane | 0.5 kg (5%) | --- % | --- |
| Grain | slod owsiany | 0.5 kg (5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Citra | 20 g | 60 min | 12 % |
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | lunga | 10 g | 60 min | 11 % |
| Boil | Cascade PL | 10 g | 60 min | 5.2 % |
| Boil | Mosaic | 10 g | 60 min | 10 % |
| Boil | Citra | 10 g | 30 min | 12 % |
| Boil | Marynka | 5 g | 30 min | 10 % |
| Boil | lunga | 5 g | 30 min | 11 % |
| Boil | Cascade PL | 5 g | 30 min | 5.2 % |

| | | | | |
|---------------------|------------|------|-----------|-------|
| Boil | Mosaic | 5 g | 30 min | 10 % |
| Aroma (end of boil) | Citra | 20 g | 15 min | 12 % |
| Aroma (end of boil) | Marynka | 10 g | 15 min | 10 % |
| Aroma (end of boil) | lunga | 10 g | 15 min | 11 % |
| Aroma (end of boil) | Cascade PL | 5 g | 15 min | 5.2 % |
| Aroma (end of boil) | Mosaic | 5 g | 15 min | 10 % |
| Dry Hop | Citra | 40 g | 10 day(s) | 12 % |
| Dry Hop | Marynka | 20 g | 10 day(s) | 10 % |
| Dry Hop | lunga | 20 g | 10 day(s) | 11 % |
| Dry Hop | Cascade PL | 20 g | 10 day(s) | 5.2 % |
| Dry Hop | Mosaic | 20 g | 10 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Spice | kolendra | 10 g | Boil | 15 min |
| Spice | skorka cytryny | 10 g | Boil | 15 min |
| Spice | curacao | 10 g | Boil | 15 min |
| Fining | mech irlandzki | 5 g | Boil | 15 min |
| Spice | rozmaryn | 10 g | Boil | 15 min |