

# Śnieżny płomień

- Gravity **15 BLG**
- ABV ---
- IBU **34**
- SRM **8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.75 kg (49.1%)	85 %	4
Grain	Pilzneński	2.5 kg (44.6%)	81 %	4
Grain	Zakwaszający	0.2 kg (3.6%)	80 %	9
Grain	Karmelowy Jasny	0.15 kg (2.7%)	70 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	12.9 %
Aroma (end of boil)	Pacifica (NZ)	25 g	0 min	5.4 %
Dry Hop	Pacifica (NZ)	25 g	7 day(s)	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
33	Wheat	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Lemon Peel	15 g	Boil	80 min