

3#WHEAT IPA PSZENICZNA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **19**
- SRM **4.7**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (46.2%)	80 %	5
Grain	Pszeniczny	2 kg (30.8%)	85 %	4
Grain	Monachijski	0.5 kg (7.7%)	80 %	16
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	7 %
Aroma (end of boil)	Perle	30 g	0 min	8 %
Aroma (end of boil)	Mosaic	25 g	0 min	12 %
Dry Hop	Perle	40 g	5 day(s)	8.8 %
Dry Hop	Mosaic	25 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Suszona słodka pomarańcza 3 szt.	40 g	Secondary	5 day(s)
Spice	Kolendra	15 g	Boil	0 min
Flavor	Syrop pomarańczowy	300 g	Boil	0 min