

# Pshemeg, Alegzanter, Maćeg MOTZNIEIRZY

- Gravity **14.7 BLG**
- ABV ---
- IBU **56**
- SRM **6.5**
- Style **American 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 **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 7 kg (82.4%)  | 80 %  | 5   |
| Grain | Briess - Wheat Malt, White | 1 kg (11.8%)  | 85 %  | 5   |
| Grain | Strzegom Karmel 30         | 0.5 kg (5.9%) | 75 %  | 30  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Whirlpool           | Simcoe  | 25 g   | 0 min  | 11.4 %     |
| Aroma (end of boil) | Citra   | 25 g   | 10 min | 13.5 %     |
| Boil                | calypso | 50 g   | 30 min | 14.9 %     |
| Aroma (end of boil) | Simcoe  | 25 g   | 10 min | 11.4 %     |
| Whirlpool           | Citra   | 25 g   | 0 min  | 13.5 %     |

## Yeasts

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