

# 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