

# Pszenica

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **49**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

| Type  | Name           | Amount         | Yield  | EBC |
|-------|----------------|----------------|--------|-----|
| Grain | Pilznieński    | 3.5 kg (59.3%) | 81 %   | 4   |
| Grain | Pszeniczny     | 1.5 kg (25.4%) | 85 %   | 4   |
| Grain | Płatki owsiane | 0.8 kg (13.6%) | 85 %   | 3   |
| Grain | Special B Malt | 0.1 kg (1.7%)  | 65.2 % | 315 |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 25 g   | 60 min | 15 %       |
| Boil    | Centennial             | 25 g   | 15 min | 9.4 %      |
| Boil    | Centennial             | 10 g   | 10 min | 9.4 %      |

## Yeasts

| Name                | Type | Form | Amount | Laboratory |
|---------------------|------|------|--------|------------|
| Do Weizena-bananowe | Ale  | Dry  | 11.5 g | Safbrew    |