

# Pszenica z puchy

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **44**
- SRM **3.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **2 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Coopers LME - Wheat	1.5 kg (37.5%)	78 %	9
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (50%)	81 %	3
Grain	Weyermann - Carapils	0.25 kg (6.3%)	78 %	3
Grain	Platki owsiane	0.25 kg (6.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Colummibus	20 g	60 min	16 %
Boil	Challenger	20 g	10 min	7 %
Boil	Mosaic	20 g	2 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale wb-06	Wheat	Dry	11 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańczy	100 g	Boil	5 min