

Pszeniczna IPA Warka #7

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **81**
- SRM **4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------------------|----------------|-------|-----|
| Grain | PSZENICZNY jasny 4,2 EBC BYDGOSZCZ | 2.9 kg (55.8%) | 84 % | 4 |
| Grain | PALE ALE/PILS 4,5EBC BYDGOSZCZ | 1 kg (19.2%) | 80 % | 5 |
| Grain | MONACHIJSKI 17 EBC BYDGOSZCZ | 0.5 kg (9.6%) | 81 % | 17 |
| Adjunct | płatki jeczmiene | 0.8 kg (15.4%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------------|--------|--------|------------|
| Boil | Magnum goryczka PL | 20 g | 60 min | 13.5 % |
| Boil | Sybila 8.4% aromat PL | 20 g | 30 min | 8.4 % |
| Boil | lunga 12.5% goryczka PL | 44 g | 30 min | 12.5 % |
| Boil | Sybila 8.4% aromat PL | 20 g | 10 min | 8.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|-------------|-------------|---------------|-------------------|
| Safale US-05 pokolenie 3 | Ale | Slant | 200 ml | --- |