

pszeniczne

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (72.7%)	80 %	4
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Carahell	0.2 kg (3.6%)	77 %	26
Grain	carapils	0.3 kg (5.5%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	70 min	4 %
Boil	Lublin (Lubelski)	15 g	30 min	4 %
Boil	Lublin (Lubelski)	25 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

Notes

- FERMENTACJA

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

burzliwa 7 dni temp. pokojowa 19-21 C
cicha 5 dni temp. pokojowa 19-21 C
rozlew; 2 g cukru na butelkę.
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