

# #1

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **38**
- SRM **3.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (63.7%)	81 %	4
Grain	Pszeniczny	0.7 kg (12.7%)	85 %	4
Adjunct	Pszenica niesłodowana	1 kg (18.2%)	75 %	3
Grain	Płatki owsiane	0.25 kg (4.5%)	85 %	3
Adjunct	kaffir	0.02 kg (0.4%)	--- %	---
Adjunct	kardamon	0.008 kg (0.1%)	--- %	---
Adjunct	curraçao	0.02 kg (0.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	7 g	60 min	13 %
Aroma (end of boil)	Citra	30 g	15 min	12 %
Aroma (end of boil)	Amarillo	35 g	10 min	9.5 %
Dry Hop	Amarillo	20 g	7 day(s)	9.5 %
Dry Hop	Centennial	40 g	7 day(s)	10.5 %
Dry Hop	Galaxy	30 g	7 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	kaffir	15 g	Boil	10 min
Flavor	kardamon	8 g	Boil	10 min
Flavor	curacao	20 g	Boil	10 min
Flavor	kaffir	5 g	Bottling	---