

#40 White IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **60**
- SRM **4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.5 kg (41.7%)	83 %	5
Grain	Viking Pale Ale malt	2.5 kg (41.7%)	80 %	5
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Chinook	20 g	30 min	13 %
Boil	Amarillo	30 g	10 min	9.5 %
Boil	Nelson Sauvín	30 g	1 min	11 %
Dry Hop	Equinox	90 g	5 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	400 ml	Fermentum Mobile

Notes

- Amarillo, Nelson i Equinox w równych proporcjach (1/1/1).

Na zimno do połowy dodać żurawinę na cichą.

60g na zimno solo, 30g z żurawiną.

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