

#45 Walter White

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **48**
- SRM **4.3**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 5.2 kg (86.7%) | 81 % | 4 |
| Grain | Pszeniczny | 0.4 kg (6.7%) | 85 % | 4 |
| Grain | Żytni | 0.4 kg (6.7%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Cascade | 40 g | 37 min | 8.7 % |
| Aroma (end of boil) | Equinox | 24 g | 5 min | 13.1 % |
| Aroma (end of boil) | Hallertau Blanc | 28 g | 5 min | 11 % |
| Aroma (end of boil) | Sorachi Ace | 24 g | 5 min | 13 % |
| Whirlpool | Equinox | 20 g | 0 min | 13.1 % |
| Whirlpool | Hallertau Blanc | 28 g | 0 min | 11 % |
| Whirlpool | Sorachi Ace | 20 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US 05 | Ale | Slant | 10 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|-----------|--------|-----------|-----------|
| Herb | Sencha EG | 43.2 g | Secondary | 48 day(s) |