

#5 White IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **48**
- SRM **4.2**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **20 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (34.5%)	70 %	5
Grain	Pszeniczny	2 kg (34.5%)	50 %	4
Grain	Płatki owsiane	0.4 kg (6.9%)	65 %	3
Grain	Strzegom Pilzneński	1 kg (17.2%)	80 %	4
Grain	Weyermann - Carapils	0.2 kg (3.4%)	75 %	4
Grain	Płatki żytnie	0.2 kg (3.4%)	65 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	30 g	30 min	17 %
Aroma (end of boil)	Sovereign	15 g	7 min	6.1 %
Aroma (end of boil)	Fusion UK	15 g	7 min	4.57 %
Dry Hop	Fusion UK	15 g	7 day(s)	4.57 %
Dry Hop	Tettnang	30 g	7 day(s)	4 %
Dry Hop	Mount Hood	15 g	7 day(s)	5.5 %

Dry Hop	Sovereign	15 g	7 day(s)	6.1 %
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Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	7 g	Boil	10 min
Spice	Trawa cytrynowa	10 g	Boil	10 min
Water Agent	Gips	4 g	Mash	60 min
Flavor	Curacao	15 g	Boil	10 min
Flavor	Skórka cytryny	10 g	Boil	10 min
Flavor	Trawa cytrynowa	15 g	Secondary	7 day(s)
Flavor	Curacao	10 g	Secondary	7 day(s)

Notes

- 2018-08-15 - warzenie.
- 2018-08-19 - zlanie na cichą przy 4,5-5 BLG i dodanie przypraw. Trochę za wcześnie zlane na cichą najwyższej będzie trzeba zrobić restart jak nie zejdzie niżej z BLG.
- 2018-08-27- - zeszło na cichej do 2 blg, zlane do osobnego fermentora na usunięcie resztek, butelkowanie za parę dni.
- 2018-08-31- zlanie do butelek 130 g glukozy na 20.5 l piwa.
- ... nie potrzebnie mech, wyszło za bardzo klarowne.
- *Aug 15, 2018, 8:30 PM*