

Altbielitzer White IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **45**
- SRM **3.8**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **74C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (45.5%) | 81 % | 4 |
| Grain | Żytni | 0.5 kg (9.1%) | 85 % | 8 |
| Grain | Grodziski pszeniczny wędzony dębem | 2 kg (36.4%) | 80 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (9.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|----------|------------|
| Boil | Hallertau Blanc 2019 | 10 g | 60 min | 9 % |
| Boil | Magnum 2019 | 10 g | 60 min | 10.5 % |
| Boil | Sorachi Ace 2019 | 5 g | 30 min | 12.8 % |
| Boil | Equinox | 5 g | 30 min | 14 % |
| Aroma (end of boil) | Sorachi Ace | 10 g | 15 min | 12.8 % |
| Aroma (end of boil) | Equinox | 10 g | 15 min | 14 % |
| Dry Hop | Equinox | 10 g | 5 day(s) | 14 % |
| Dry Hop | Sorachi Ace | 20 g | 5 day(s) | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| Safeale us-50 | Ale | Dry | 11.5 g | Fermentis |
| Safeale S-33 | Ale | Dry | 11.5 g | Fermentis |
| S-33 przy drugiej warce | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|-----------|----------|
| Flavor | Sencha Earl grey | 50 g | Secondary | 5 day(s) |
| Spice | Skórka słodkiej pomarańczy | 15 g | Secondary | 5 day(s) |
| Fining | mech irlandzki | 3 g | Boil | 30 min |