

## Białe szaleństwo v2

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **21**
- SRM **4.8**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (53.6%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (35.7%)	81 %	6
Grain	Płatki owsiane	0.6 kg (10.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Amarillo	10 g	90 min	9.5 %
Boil	Amarillo	40 g	5 min	9.5 %
Whirlpool	Nelson Sauvín	50 g	0 min	11 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %
Dry Hop	Nelson Sauvín	50 g	2 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	120 ml	Fermentis