

# Kwioteq - White IPA + Hibiskus

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **48**
- SRM **4.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (66.7%)	80 %	4
Grain	Słód pszeniczny Bestmalz	2 kg (26.7%)	82 %	5
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	13 %
Aroma (end of boil)	Centennial	30 g	15 min	10.5 %
Dry Hop	Cascade	30 g	0 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	10 min
Fining	Mech Irlandzki	20 g	Boil	30 min

Spice	Curacao	20 g	Boil	10 min
Spice	Hibiskus	50 g	Boil	10 min