

# Rymanowska WIPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **57**
- SRM **4.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.4 liter(s)**
- Total mash volume **51.2 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **38.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **37.7 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (62.5%)	80 %	5
Grain	Viking Wheat Malt	4 kg (31.3%)	83 %	5
Grain	Platki owsiane	0.8 kg (6.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	90 g	60 min	10 %
Boil	Mistral	70 g	15 min	7.5 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Crystal	50 g	15 min	4.5 %
Aroma (end of boil)	Crystal	50 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	250 g	Boil	0 min

Fining	Łuska ryżowa	500 g	Mash	0 min
Flavor	Owoce	2000 g	Secondary	0 day(s)