

## W88

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **53**
- SRM **5.3**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (50%)	82 %	4
Grain	Viking Munich Malt	1 kg (16.7%)	78 %	18
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (8.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	50 g	60 min	8.3 %
Aroma (end of boil)	Zula	30 g	15 min	8.3 %
Whirlpool	Zula	60 g	---	8.3 %
Dry Hop	Zula	60 g	5 day(s)	8.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale wb-06	Ale	Dry	11.5 g	Fermentis