

Waterfall

- Gravity **17.1 BLG**
- ABV ---
- IBU **45**
- SRM **5.9**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------|---------------|-------|-----|
| Grain | Pszeniczny | 3 kg (54.5%) | 85 % | 4 |
| Grain | Briess - Pale Ale Malt | 2 kg (36.4%) | 80 % | 7 |
| Adjunct | Pszenica niestodowana | 0.5 kg (9.1%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Polaris | 20 g | 40 min | 19 % |
| Boil | Polaris | 10 g | 10 min | 19 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|------|-------|--------|-----------|-----------|
| Herb | Mięta | 60 g | Boil | 5 min |
| Herb | Mięta | 100 g | Secondary | 21 day(s) |