

# White IPA #1 morele

- Gravity **15.4 BLG**
- ABV ---
- IBU **57**
- SRM **6.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 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 **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4 kg (53.3%)	70 %	8
Grain	Briess - Wheat Malt, White	3 kg (40%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (6.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Aroma (end of boil)	Nelson Sauvín	20 g	20 min	11 %
Aroma (end of boil)	Equainot	10 g	10 min	13.1 %
Aroma (end of boil)	Nelson Sauvín	10 g	10 min	11 %
Dry Hop	Nelson Sauvín	50 g	10 day(s)	11 %
Dry Hop	Equainot	50 g	10 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity	Ale	Liquid	0.1 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	3 g	Boil	5 min
Spice	Skórka gorzkiej pomarańczy	6 g	Boil	5 min
Flavor	Morele suszone	500 g	Secondary	14 day(s)