

White IPA na Opolski KPD

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **50**
- SRM **4.3**
- 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 **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **76 C**, Time **20 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **20 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.4 kg (55.7%) | 82 % | 4 |
| Grain | Płatki pszeniczne | 2 kg (32.8%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.7 kg (11.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Flex | 7 g | 60 min | 65 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 14.2 % |
| Dry Hop | Centennial | 50 g | 3 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|--------|--------|------------------|
| FM23 Magiczny ogród | Wheat | Liquid | 75 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|-------|
| Spice | kolendra | 15 g | Boil | 5 min |
| Spice | skórka pomarańczy | 3 g | Boil | 5 min |

Notes

- Woda kran RO 1:1
zacieranie 22.5L - kwas mlekowy 2 ml
wysładzanie 7L - kwas 3 ml
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