

White IPA Sencha Earl Frey

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **49**
- SRM **6.7**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3.5 kg (58.8%) | 79 % | 10 |
| Grain | Grodziski pszeniczny wędzony dębem | 2 kg (33.6%) | 80 % | 3 |
| Grain | Płatki owsiane | 0.25 kg (4.2%) | 60 % | 3 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (3.4%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | galaxy | 20 g | 25 min | 12 % |
| Boil | Książęcy | 10 g | 25 min | 7 % |
| Aroma (end of boil) | Sorachi Ace | 30 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 200 ml | --- |