

# wit

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **2.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **1700 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1785 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **2183.1 liter(s)**

## Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **909.3 liter(s)**
- Total mash volume **1212.4 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **909.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **1576.9 liter(s)** of **76C** water or to achieve **2183.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	151.5 kg (50%)	81 %	4
Grain	Płatki pszeniczne	136.4 kg (45%)	85 %	3
Grain	Płatki owsiane	15.2 kg (5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	700 g	40 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	500 g	20 min	15.5 %
Whirlpool	Chinook	1000 g	20 min	13 %
Whirlpool	Cascade	1000 g	20 min	6 %
Whirlpool	Citra	1000 g	20 min	12 %
Dry Hop	Equinox	2000 g	7 day(s)	13.1 %
Dry Hop	Cascade	2000 g	7 day(s)	6 %
Dry Hop	Chinook	2000 g	7 day(s)	13 %
Dry Hop	Motueka	3000 g	7 day(s)	7 %
Dry Hop	Citra	2000 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	100 ml	Fermentum Mobile