

# Wit IPA IV

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **54**
- SRM **4.5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsneński	1.4 kg (43.7%)	80 %	4
Grain	Weyermann - Pszeniczny jasny	1.6 kg (50%)	82 %	5
Grain	Weyermann - Carapils	0.2 kg (6.3%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Citra	15 g	60 min	14.2 %
Boil	USA Citra	25 g	5 min	14.2 %
Dry Hop	USA Citra	10 g	3 day(s)	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe walonki V	Ale	Slant	80 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra indyjska	15 g	Boil	5 min

Spice	Skórka słodkiej pomarańczy	50 g	Boil	5 min
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