

Wit IPA z zieloną herbacą

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **21**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **15.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (53.3%)	81 %	4
Grain	Strzegom Pszeniczny	1.5 kg (40%)	81 %	6
Grain	Abbey Castle	0.05 kg (1.3%)	80 %	45
Grain	Płatki owsiane	0.2 kg (5.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Nelson Sauvín	25 g	5 min	13.8 %
Aroma (end of boil)	Amarillo	25 g	5 min	10.4 %
Dry Hop	Nelson Sauvín	25 g	3 day(s)	13.8 %
Dry Hop	Amarillo	25 g	3 day(s)	10.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lalbrew Wit	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	kolendra	5 g	Boil	5 min
Other	curacao	10 g	Boil	5 min

Other	herbata zielona Yunnan	30 g	Secondary	2 day(s)
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