

# Zamkowe-WIPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **4.5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2 kg (47.6%)	85 %	6
Grain	Viking Pale Ale malt	2 kg (47.6%)	84 %	5
Grain	Płatki owsiane	0.2 kg (4.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Summit	15 g	10 min	15.8 %
Boil	Simcoe	15 g	10 min	12.9 %
Boil	Mosaic	15 g	10 min	12.3 %
Dry Hop	Columbus/Tomahawk/Zeus	6 g	4 day(s)	15.5 %
Dry Hop	Summit	6 g	4 day(s)	15.8 %
Dry Hop	Simcoe	6 g	4 day(s)	12.9 %
Dry Hop	Mosaic	6 g	4 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M21 Belgian Wit	Wheat	Dry	10 g	Mangrove Jack's
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