ujwicotobedzieztegopiwa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **76**
- SRM **4.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(47.2%)*	81 %	4
Grain	Strzegom Pale Ale	1 kg *(15.7%)*	79 %	6
Grain	Pszeniczny	1 kg *(15.7%)*	85 %	4
Grain	Weyermann - Carapils	0.5 kg *(7.9%)*	78 %	4
Grain	Płatki pszeniczne	0.6 kg *(9.4%)*	85 %	3
Sugar	Cukier	0.25 kg *(3.9%)*	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Whirlpool	Mosaic	50 g	20 min	10 %
Whirlpool	Citra	50 g	20 min	12 %
Whirlpool	Galaxy	50 g	20 min	15 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %
Dry Hop	Galaxy	50 g	4 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

FM20 Białe Walonki	Wheat	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Kolendra	5 g	Boil	5 min
Flavor	Curacao	12 g	Boil	5 min