

Polish White IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **78**
- SRM **4.3**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **32.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (33.3%)	81 %	4
Grain	Pszeniczny	2 kg (26.7%)	85 %	4
Grain	Wheat, Flaked	2 kg (26.7%)	77 %	4
Grain	Chit Malt	1 kg (13.3%)	50 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	45 g	60 min	11.5 %
Boil	Puławski	30 g	20 min	8.9 %
Whirlpool	Exp 2/20	25 g	20 min	11.2 %
Whirlpool	ZU12	50 g	20 min	10 %
Dry Hop	Vermelho	50 g	3 day(s)	9.1 %
Dry Hop	ZU12	150 g	3 day(s)	10 %
Dry Hop	Exp 2/20	100 g	3 day(s)	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Witbier	Ale	Dry	22 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Water Agent	Lactic Acid	10 g	Mash	60 min
Water Agent	CaCl2	7 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min
Flavor	Kolendra	15 g	Boil	5 min
Flavor	Skórka Pomarańczy	50 g	Secondary	3 day(s)