

White IPA z zieloną herbatą

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **49**
- SRM **4.6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

Steps

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

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (55.6%)	80 %	5
Grain	Viking Wheat Malt	1 kg (18.5%)	83 %	5
Grain	Płatki pszeniczne	1.4 kg (25.9%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	20 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Wheat	Slant	300 ml	Fermentum Mobile
Namnożyć w starterze 1L				