

## KlasyQ - White IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **52**
- SRM **6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński       | 4 kg (61.5%)  | 79 %  | 10  |
| Grain | Słód pszeniczny Bestmalz | 2 kg (30.8%)  | 82 %  | 5   |
| Grain | Płatki owsiane           | 0.5 kg (7.7%) | 85 %  | 3   |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Cascade    | 30 g   | 60 min   | 13 %       |
| Aroma (end of boil) | Centennial | 30 g   | 15 min   | 10.5 %     |
| Dry Hop             | Cascade    | 30 g   | 0 day(s) | 6 %        |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 50 ml  | Fermentis  |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Spice  | Kolendra       | 20 g   | Boil    | 10 min |
| Fining | Mech Irlandzki | 20 g   | Boil    | 30 min |
| Spice  | Curacao        | 20 g   | Boil    | 10 min |