

# Raspberry White Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **3.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **75C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (50%) | 81 %  | 4   |
| Grain | Pszeniczny | 2.5 kg (50%) | 85 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 25 g   | 60 min | 3.8 %      |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 50 ml  | Fermentum Mobile |