

Biały welon, życie jest nobelon

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **70**
- SRM **4.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.5 liter(s)**

Steps

- Temp **52 C**, Time **30 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **6.9 liter(s)** of strike water to **58.1C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.74 kg (65.9%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.5 kg (18.9%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 0.4 kg (15.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Target | 15 g | 60 min | 10.5 % |
| Boil | Chinook | 10 g | 60 min | 13 % |
| Whirlpool | Chinook | 15 g | 10 min | 13 % |
| Dry Hop | Chinook | 35 g | 5 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|-------|------|--------|------------|
| Mauribrew Weiss Y1433 | Wheat | Dry | 12 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 5 g | Boil | 10 min |
| Spice | kolendra | 5 g | Boil | 0 min |
| Spice | Curacao | 10 g | Boil | 10 min |
| Spice | Curacao | 10 g | Boil | 0 min |