

# Bianco

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **82**
- SRM **5.1**
- Style **American 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (57.1%)	81 %	4
Grain	Strzegom Pale Ale	2 kg (28.6%)	79 %	6
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3
Grain	Strzegom Monachijski typ I	0.5 kg (7.1%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	lunga	10 g	60 min	11 %
Whirlpool	Simcoe	30 g	30 min	13.2 %
Whirlpool	Mosaic	50 g	30 min	10 %
Whirlpool	Nelson Sauvín	50 g	30 min	11 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - American Ale II	Ale	Slant	200 ml	Wyeast Labs
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z Winogron	2000 g	Secondary	7 day(s)
Flavor	Sok z pomarańczy	1000 g	Secondary	7 day(s)