

## Dla mnie tylko biała [Wheat DIPA]

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **35**
- SRM **5**
- Style **American Wheat or Rye Beer**

### 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **21.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (55.6%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (27.8%)	81 %	6
Grain	Płatki pszeniczne	1.2 kg (16.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Aroma (end of boil)	Ahtanum	50 g	0 min	5 %
Whirlpool	Mosaic	50 g	---	10 %
Dry Hop	Ahtanum	50 g	2 day(s)	5 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	10 min
Spice	kolendra	20 g	Boil	10 min