

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 |