

It's ok to be White

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **8**
- SRM **4.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 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 **5 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (52.1%)	80 %	5
Grain	Viking Wheat Malt	0.9 kg (18.8%)	83 %	5
Grain	Oats, Flaked	0.7 kg (14.6%)	80 %	2
Grain	Wheat, Flaked	0.7 kg (14.6%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	10 g	10 min	10 %
Boil	Sorachi Ace	15 g	5 min	10 %
Aroma (end of boil)	Sorachi Ace	25 g	0 min	10 %
Whirlpool	Sorachi Ace	50 g	0 min	10 %
Dry Hop	Sorachi Ace	100 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - Belgian Witbier	Ale	Slant	300 ml	Wyeast Labs
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Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	5 min
Spice	Kolendra	10 g	Boil	5 min

Kolendra zmielona przed użyciem

Notes

- Na początku skleikować płatki w temp 60° (stosunek płatków do wody 1:4)
May 7, 2019, 4:15 PM