

## KlasyQ - White IPA

- Gravity **13.8 BLG**
- ABV ---
- IBU **52**
- SRM **6**
- Style **White 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (61.5%)	79 %	10
Grain	Słód pszeniczny Bestmalz	2 kg (30.8%)	82 %	5
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	13 %
Aroma (end of boil)	Centennial	30 g	15 min	10.5 %
Dry Hop	Cascade	30 g	0 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	10 min
Fining	Mech Irlandzki	20 g	Boil	30 min
Spice	Curacao	20 g	Boil	10 min