

Lido

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **71**
- SRM **4.3**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.9 liter(s)**

Steps

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

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **19.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|-----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (70%) | 81 % | 4 |
| Grain | Pszeniczny | 0.47 kg (9.4%) | 85 % | 4 |
| Adjunct | Pszenica niesłodowana | 1.03 kg (20.6%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil | lunga | 20 g | 30 min | 5.5 % |
| Whirlpool | Citra | 30 g | 60 min | 12 % |
| Whirlpool | Mandarina Bavaria | 30 g | 60 min | 10 % |
| Whirlpool | Chinook | 20 g | 60 min | 13 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12 % |
| Dry Hop | Mandarina Bavaria | 30 g | 4 day(s) | 10 % |
| Dry Hop | Chinook | 20 g | 4 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|-------|-------|--------|------------|
| Gozdawa Classic Belgian Witbier | Wheat | Slant | 100 ml | Gozdawa |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | KOLENDRA | 20 g | Boil | 5 min |