

podejście drugie do czegoś dla miśka

- Gravity **14 BLG**
- ABV ---
- IBU **53**
- SRM **4.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **72 C**, Time **90 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **78.5C**
- Add grains
- Keep mash **90 min** at **72C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (42.9%)	80.5 %	2
Grain	Briess - Wheat Malt, White	3 kg (42.9%)	85 %	5
Grain	Wheat, Torrified	1 kg (14.3%)	79 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	90 min	13.5 %
Boil	Galaxy	30 g	20 min	13.3 %
Boil	Centennial	30 g	20 min	9.7 %
Whirlpool	Centennial	30 g	1 min	9.7 %
Whirlpool	Galaxy	30 g	1 min	13.3 %
Dry Hop	Galaxy	40 g	7 day(s)	13.3 %
Dry Hop	Centennial	40 g	7 day(s)	9.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Barbariany	Ale	Slant	100 ml	cosos