

Session White IPA SH Citra

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **39**
- SRM **3.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **24.7 liter(s)**

Steps

- Temp **50 C**, Time **6 min**
- Temp **66 C**, Time **35 min**
- Temp **73 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **53.3C**
- Add grains
- Keep mash **6 min** at **50C**
- Keep mash **35 min** at **66C**
- Keep mash **25 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (44.4%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 2 kg (44.4%) | 83 % | 5 |
| Grain | Carahell | 0.1 kg (2.2%) | 77 % | 26 |
| Grain | Płatki jęczmienne | 0.1 kg (2.2%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (6.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | Citra | 20 g | 60 min | 12 % |
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| Whirlpool | Citra | 60 g | 0 min | 12 % |
| Dry Hop | Citra | 100 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------------------|-------|-----|------|---------|
| Gozdawa Classic Belgian Witbier | Wheat | Dry | 10 g | Gozdawa |
|------------------------------------|-------|-----|------|---------|

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|--------|
| Spice | kolendra | 15 g | Boil | 15 min |
| Spice | curacao | 10 g | Boil | 15 min |
| Spice | zest z limonki | 100 g | Boil | 5 min |
| Spice | curacao | 10 g | Boil | 5 min |

Notes

- młotkować kolendre

docelowo miało być 0,2 platków pszenicznych i 0,2 platków owsianych, lecz brak pszenicznych
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