

## Test

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **45**
- SRM **5**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **22.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	3.5 kg (50.7%)	80 %	5
Grain	Pszeniczny	1 kg (14.5%)	85 %	4
Grain	Płatki owsiane	0.4 kg (5.8%)	85 %	3
Grain	Pale Malt (2 Row) US	1 kg (14.5%)	79 %	4
Adjunct	Pszenica niesłodowana	0.5 kg (7.2%)	75 %	3
Grain	Briess - Carapils Malt	0.25 kg (3.6%)	74 %	3
Grain	Honey Malt	0.25 kg (3.6%)	80 %	49

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	5 g	60 min	18 %
Boil	Eureka!	20 g	15 min	18 %
Boil	Eureka!	25 g	5 min	18 %
Whirlpool	Denali	50 g	15 min	14 %
Dry Hop	Denali	50 g	5 day(s)	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM55 Zielone Wzgórze	Ale	Liquid	20 ml	Fermentum Mobile
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