

#TO_DO_Asia_Express_WIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **59**
- SRM **3.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **50 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	3 kg (58.3%)	80.5 %	3
Grain	Briess - Wheat Malt, White	1.2 kg (23.3%)	85 %	5
Adjunct	Pszenica niestodowana	0.5 kg (9.7%)	75 %	3
Grain	Płatki owsiane	0.3 kg (5.8%)	85 %	3
Sugar	Cukier biały	0.15 kg (2.9%)	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	13.5 %
Boil	Amarillo	20 g	25 min	9.5 %
Boil	Citra	20 g	15 min	13.5 %
Whirlpool	Amarillo	30 g	10 min	9.5 %
Whirlpool	Citra	25 g	10 min	13.5 %
Dry Hop	Citra	40 g	3 day(s)	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Slant	120 ml	Brewferm

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy bergamotki	15 g	Boil	10 min
Spice	Kolendra	10 g	Boil	10 min
Spice	Trawa cytrynowa	8 g	Boil	10 min