

# Waterfall

- Gravity **17.1 BLG**
- ABV ---
- IBU **45**
- SRM **5.9**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (54.5%)	85 %	4
Grain	Briess - Pale Ale Malt	2 kg (36.4%)	80 %	7
Adjunct	Pszenica niestodowana	0.5 kg (9.1%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	20 g	40 min	19 %
Boil	Polaris	10 g	10 min	19 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Herb	Mięta	60 g	Boil	5 min
Herb	Mięta	100 g	Secondary	21 day(s)