

WHITE AIPA 42

- Gravity **16.6 BLG**
- ABV ---
- IBU **69**
- SRM **4.3**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **36.7 liter(s)**

Steps

- Temp **64 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (49.1%)	80 %	4
Grain	Pszeniczny	0.7 kg (8.6%)	85 %	4
Grain	Płatki pszeniczne	2.8 kg (34.4%)	85 %	3
Grain	Płatki owsiane	0.5 kg (6.1%)	85 %	3
Grain	Zakwaszający	0.15 kg (1.8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	60 min	13.3 %
Boil	Equinox	20 g	60 min	13.4 %
Boil	Galaxy	10 g	30 min	13.3 %
Boil	Equinox	10 g	30 min	13.4 %
Boil	Citra	10 g	15 min	13.5 %
Boil	Lemon drop	10 g	15 min	4.6 %
Boil	Citra	30 g	1 min	13.5 %
Boil	Lemon drop	30 g	1 min	4.6 %
Dry Hop	Citra	60 g	7 day(s)	13.5 %
Dry Hop	Lemon drop	60 g	7 day(s)	7.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	świeża skórka pomarańczy	40 g	Boil	12 min
Flavor	świeża skórka cytryny	14 g	Boil	12 min
Flavor	suszona skórka pomarańczy	10 g	Boil	12 min
Flavor	świeża skórka pomarańczy	40 g	Boil	4 min
Flavor	świeża skórka cytryny	13 g	Boil	4 min
Flavor	suszona skórka pomarańczy	10 g	Boil	4 min

Notes

- Fermentacja rosnąco 16-22 stopnie.
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