

White IPA#1

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **49**
- SRM **4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **60.3C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **25 min** at **72C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|--------|-----|
| Grain | Pilsen Malt | 2 kg (31%) | 80.5 % | 2 |
| Grain | Płatki pszeniczne | 1.2 kg (18.6%) | 85 % | 3 |
| Grain | Pszeniczny | 1 kg (15.5%) | 85 % | 4 |
| Grain | Enzymatyczny | 0.75 kg (11.6%) | 80 % | 6 |
| Grain | Chit Malt | 0.5 kg (7.8%) | 50 % | 2 |
| Grain | Słód owsiany Fawcett | 0.5 kg (7.8%) | 61 % | 5 |
| Grain | Płatki owsiane | 0.3 kg (4.7%) | 85 % | 3 |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (3.1%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Magnum | 15 g | 50 min | 13.5 % |
| Boil | Vic Secret | 16 g | 7 min | 18.3 % |
| Boil | Mandarina Bavaria | 30 g | 7 min | 10 % |
| Boil | Citra | 40 g | 7 min | 12 % |
| Dry Hop | ADHA527 | 30 g | 7 day(s) | 14.4 % |

| | | | | |
|---------|---------|------|----------|--------|
| Dry Hop | Equinox | 50 g | 7 day(s) | 13.1 % |
| Dry Hop | Zula | 50 g | 1 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|--------|---------|------------------|
| FM23 Magiczny Ogród | Ale | Liquid | 1000 ml | Fermentum mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | chlerek wapnia | 6 g | Mash | 60 min |
| Water Agent | gips | 4 g | Mash | 60 min |
| Other | łuska | 500 g | Mash | 60 min |
| Spice | curasao | 10 g | Boil | 6 min |
| Spice | aframom | 10 g | Boil | 6 min |
| Spice | skórka granatu | 10 g | Boil | 6 min |
| Spice | trawa cytrynowa | 10 g | Boil | 6 min |

Notes

- F1 11/11 12,5'BLG
F2 24/11 2,0'BLG

But 01/12 1,5 'BLG vol CO2 = 3,0
ABV 5.9% Odfermentowanie 88.5%
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