

# White IPA 70L z aframonem

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **66**
- SRM **3**

## Batch size

- Expected quantity of finished beer **70 liter(s)**
- Trub loss **5 %**
- Size with trub loss **73.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **88.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **47.6 liter(s)**
- Total mash volume **61.2 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **47.6 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **45 min** at **73C**
- Keep mash **10 min** at **76C**
- Sparge using **54.5 liter(s)** of **76C** water or to achieve **88.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	9.8 kg (67.1%)	80 %	4
Grain	Płatki pszeniczne	2.4 kg (16.4%)	85 %	3
Grain	Płatki owsiane	1.4 kg (9.6%)	85 %	3
Adjunct	Łuska ryżowa	1 kg (6.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	105 g	60 min	13 %
Aroma (end of boil)	Galaxy	210 g	5 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Witbier	Ale	Dry	30 g	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	52 g	Boil	5 min

Spice	Skórka gorzkiej pomarańczy	105 g	Boil	5 min
Spice	Aframon madagaskarski	17 g	Boil	5 min