

## WIPA2

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **47**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **52 C**, Time **20 min**
- Temp **66 C**, Time **15 min**
- Temp **74 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **15 min** at **66C**
- Keep mash **20 min** at **74C**
- Keep mash **1 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (20%)	80 %	4
Grain	Strzegom pszeniczny	1 kg (20%)	81 %	6
Grain	Płatki owsiane	0.4 kg (8%)	85 %	3
Grain	Strzegom Pale Ale	1.6 kg (32%)	79 %	6
Grain	Płatki pszeniczne	1 kg (20%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	75 min	9.5 %
Boil	Cascade	15 g	75 min	6 %
Boil	Cascade	15 g	15 min	6 %
Boil	Amarillo	10 g	15 min	9.5 %
Boil	Cascade	20 g	5 min	6 %
Boil	Amarillo	20 g	5 min	9.5 %
Dry Hop	Cascade	50 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	11.5 g	Brewferm

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	7 min
Spice	Curacao	20 g	Boil	7 min