

## Wit IPA

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- Gravity **14.5 BLG**
- ABV ---
- IBU **55**
- SRM **4.4**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (33.3%)	81 %	4
Grain	Pszeniczny	2 kg (33.3%)	85 %	4
Grain	Płatki pszeniczne	0.4 kg (6.7%)	--- %	4
Grain	Płatki owsiane	0.6 kg (10%)	--- %	4
Adjunct	Pszenica niesłodowana	1 kg (16.7%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	25 g	60 min	10 %
Boil	Sorachi Ace	25 g	30 min	10 %
Boil	Sorachi Ace	20 g	10 min	10 %
Aroma (end of boil)	Sorachi Ace	20 g	5 min	10 %
Aroma (end of boil)	Sorachi Ace	35 g	1 min	10 %
Whirlpool	Sorachi Ace	25 g	0 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	12 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	5 min
Flavor	Curacao	10 g	Boil	5 min
Spice	skórka pomarańczy	10 g	Boil	5 min