

# Witek emigrant

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **3.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.5 kg (50%)	80.5 %	4
Grain	Słód pszeniczny Bestmalz	2.1 kg (42%)	82 %	5
Grain	Płatki owsiane	0.4 kg (8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	11.2 %
Whirlpool	Citra	20 g	0 min	12 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Ale	Slant	120 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	1 min

Flavor	skórka pomarańczy	20 g	Boil	1 min
Spice	Werbena Cytrynowa	10 g	Boil	1 min
Spice	aframon madagaskarski	5 g	Boil	1 min