

# Wombat

- Gravity **12.1 BLG**
- ABV ---
- IBU **46**
- SRM **4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **24.1 liter(s)**

## Steps

- Temp **60 C**, Time **30 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **30 min** at **60C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (18.7%)	80 %	4
Grain	Strzegom Pale Ale	1 kg (18.7%)	79 %	6
Grain	Pszeniczny	2 kg (37.3%)	85 %	4
Grain	Wheat, Torrified	1 kg (18.7%)	79 %	4
Grain	Rice, Flaked	0.36 kg (6.7%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Green Bullet	20 g	30 min	11 %
Aroma (end of boil)	Rakau (NZ)	10 g	10 min	9.5 %
Aroma (end of boil)	Rakau (NZ)	10 g	5 min	9.5 %
Whirlpool	Pacifica (NZ)	15 g	0 min	4.8 %
Dry Hop	Pacifica (NZ)	10 g	7 day(s)	4.8 %
Dry Hop	Rakau (NZ)	5 g	7 day(s)	9.5 %
Dry Hop	Green Bullet	5 g	7 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale

## Notes

- Pierwsza temp. do kleikowania surowców niesłodowanych  
*Jan 30, 2016, 11:32 AM*