

## #42

- Gravity **15.9 BLG**
- ABV ---
- IBU **54**
- SRM **5.6**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **64 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **12.2 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1.69 kg (36.1%)	81 %	6
Grain	Strzegom Pilzneński	1.69 kg (36.1%)	80 %	4
Grain	Płatki pszeniczne	1 kg (21.4%)	85 %	3
Grain	Carahell Weyermann	0.3 kg (6.4%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	45 min	15.5 %
Boil	Apollo	20 g	5 min	17 %
Boil	Simcoe	20 g	5 min	13.2 %
Boil	Centennial	20 g	5 min	10.5 %
Dry Hop	Centennial	20 g	5 day(s)	10.5 %
Dry Hop	Apollo	20 g	5 day(s)	17 %
Dry Hop	Simcoe	20 g	5 day(s)	13.2 %
Dry Hop	Columbus/Tomahawk/Zeus	20 g	5 day(s)	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	500 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Zest grapefruita	15 g	Boil	3 min
Flavor	Zest pomarańczy	15 g	Boil	3 min
Flavor	Skórka bergamotki	5 g	Boil	3 min