

Białe szaleństwo

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **44**
- SRM **4.8**
- 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 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.8 kg (43.8%)	79 %	6
Grain	Strzegom Pszeniczny	3 kg (46.9%)	81 %	6
Grain	Płatki pszeniczne	0.6 kg (9.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Citra	15 g	30 min	12 %
Boil	Citra	15 g	10 min	12 %
Boil	Cascade	20 g	10 min	6 %
Boil	Cascade	30 g	0 min	6 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Topaz	25 g	3 day(s)	15 %
Dry Hop	Enigma (AUS)	20 g	3 day(s)	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Spice	skórka curacao	20 g	Boil	10 min
Spice	kolendra	20 g	Boil	10 min
Spice	rumianek	15 g	Boil	10 min