

# BS51 WIT White IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **60**
- SRM **4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (54.5%)	81 %	4
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Pszenica niesłodowana	1 kg (18.2%)	75 %	3
Adjunct	Płatki owsiane	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Mosaic	15 g	60 min	10 %
Boil	Citra	10 g	15 min	12 %
Boil	Mosaic	10 g	15 min	10 %
Aroma (end of boil)	Citra	10 g	20 min	12 %
Aroma (end of boil)	Mosaic	10 g	20 min	10 %
Dry Hop	Citra	15 g	4 day(s)	12 %
Dry Hop	Mosaic	15 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Slant	350 ml	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Fining	Łuska ryżowa	100 g	Mash	1 min

## Notes

- Przepis nieskończony

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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