

# Cherry White IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **11**
- SRM **4.2**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **70 C**, Time **90 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **90 min** at **70C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount        | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 4 kg (53.3%)  | 80 %  | 4   |
| Grain | Płatki pszeniczne                         | 3 kg (40%)    | 60 %  | 3   |
| Grain | Weyermann - Pale<br>Wheat Malt            | 0.5 kg (6.7%) | 85 %  | 5   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Simcoe | 10 g   | 60 min | 12.6 %     |

## Yeasts

| Name                             | Type | Form  | Amount | Laboratory  |
|----------------------------------|------|-------|--------|-------------|
| Wyeast - 3944<br>Belgian Witbier | Ale  | Slant | 200 ml | Wyeast Labs |

## Extras

| Type  | Name   | Amount | Use for   | Time      |
|-------|--------|--------|-----------|-----------|
| Other | wiśnie | 3000 g | Secondary | 14 day(s) |