

Heisenbeer Walter White IPa

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **51**
- SRM **3.7**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (66.7%)	80 %	4
Grain	Pszeniczny	1 kg (19%)	85 %	4
Adjunct	Pszenica niesłodowana	0.5 kg (9.5%)	75 %	3
Grain	Płatki owsiane	0.25 kg (4.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	7 g	60 min	13 %
Boil	Citra	30 g	15 min	12 %
Boil	Amarillo	35 g	10 min	9.5 %
Aroma (end of boil)	Summer	30 g	15 min	6.4 %
Dry Hop	Amarillo	20 g	7 day(s)	9.5 %
Dry Hop	Galaxy	30 g	7 day(s)	15 %
Dry Hop	Centennial	40 g	7 day(s)	10.5 %
Dry Hop	Summer	70 g	3 day(s)	6.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Liberty bell Ale M36	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Herb	Kaffir	15 g	Boil	10 min
Spice	Kardamon	8 g	Boil	10 min
Flavor	Skórki słodkiej pomarańczy	20 g	Boil	10 min
Herb	Wywar z 5g Kaffiru	5 g	Secondary	3 day(s)
Other	Wywar z 5g Kaffiru, skórki 1 cytryny i ciupki soku z cytryny	5 g	Bottling	---