

# Kamikaze Double White IPA

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **28**
- SRM **4.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (40%)	80 %	4
Grain	Płatki pszeniczne	1 kg (13.3%)	60 %	3
Grain	Strzegom Pszeniczny	2.5 kg (33.3%)	81 %	6
Grain	Płatki owsiane	0.5 kg (6.7%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (6.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.4 %
Aroma (end of boil)	Citra	30 g	5 min	13.4 %
Dry Hop	Sorachi Ace	70 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Wheat	Slant	400 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	20 g	Boil	7 min

Flavor	skórki suszone cytryny	20 g	Boil	7 min
Flavor	sok z cytryny	700 g	Secondary	1 day(s)
Other	kwiat klitorii	20 g	Bottling	1 min
Flavor	laktoza	500 g	Boil	10 min
Fining	mech irlandzki	5 g	Boil	12 min
Other	łuska ryżowa	180 g	Mash	60 min
Herb	trawa cytrynowa	10 g	Boil	7 min