

## Keep smiling

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **47**
- SRM **4.7**
- 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 **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.5 kg (53.8%)	85 %	4
Grain	Briess - Pale Ale Malt	3 kg (46.2%)	80 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jester UK	50 g	40 min	6.9 %
Boil	Pioneer UK	20 g	40 min	9.5 %
Aroma (end of boil)	Pioneer UK	30 g	5 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Slant	30 ml	Fermentum Mobile