

# Lido

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **71**
- SRM **4.3**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.6 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **19.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (70%)	81 %	4
Grain	Pszeniczny	0.47 kg (9.4%)	85 %	4
Adjunct	Pszenica niesłodowana	1.03 kg (20.6%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	30 min	5.5 %
Whirlpool	Citra	30 g	60 min	12 %
Whirlpool	Mandarina Bavaria	30 g	60 min	10 %
Whirlpool	Chinook	20 g	60 min	13 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Mandarina Bavaria	30 g	4 day(s)	10 %
Dry Hop	Chinook	20 g	4 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Slant	100 ml	Gozdawa

## Extras

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

Type	Name	Amount	Use for	Time
Spice	KOLENDRA	20 g	Boil	5 min