

Marine

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **65**
- SRM **5.1**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (42.9%) | 85 % | 8 |
| Grain | Weyermann pszeniczny jasny | 3 kg (42.9%) | 80 % | 6 |
| Grain | Płatki przenieczne | 1 kg (14.3%) | 70 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Magnum | 40 g | 60 min | 11.5 % |
| Boil | Pacifica | 25 g | 15 min | 5 % |
| Boil | Sorachi Ace | 25 g | 15 min | 10 % |
| Aroma (end of boil) | Pacifica | 25 g | 5 min | 5 % |
| Aroma (end of boil) | Sorachi Ace | 25 g | 5 min | 10 % |
| Dry Hop | Sorachi Ace | 20 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|---------|------------|
| Safale S-05 | Ale | Dry | 13.22 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|---------|-----------|----------|
| Flavor | Curacao | 28.75 g | Secondary | 7 day(s) |