

vrmnt

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **66**
- SRM **4.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **63 min**
- Evaporation rate **5 %/h**
- Boil size **30.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **69 C**, Time **30 min**
- Temp **67 C**, Time **35 min**
- Temp **65 C**, Time **20 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **35 min** at **67C**
- Keep mash **30 min** at **69C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (75%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (12.5%)	81 %	6
Grain	Płatki pszeniczne	0.5 kg (6.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (6.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	60 min	13.2 %
Boil	Mosaic	20 g	15 min	13.2 %
Boil	Equinox	10 g	15 min	13.5 %
Whirlpool	Mosaic	20 g	0 min	13.2 %
Whirlpool	Equinox	20 g	0 min	13.5 %
Dry Hop	Equinox	70 g	12 day(s)	13.5 %
Dry Hop	Citra	50 g	12 day(s)	12 %
Dry Hop	Amarillo	30 g	2 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	30 g	Fermentis