

White

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **73**
- SRM **4.2**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **42.2 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 **50 C**, Time **60 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **60 min** at **50C**
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **26.2 liter(s)** of **76C** water or to achieve **42.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (51%) | 82 % | 4 |
| Grain | Pszeniczny | 1 kg (10.2%) | 85 % | 4 |
| Adjunct | Pszenica niesłodowana | 1.8 kg (18.4%) | 75 % | 3 |
| Grain | Żytni | 1 kg (10.2%) | 85 % | 8 |
| Grain | Płatki orkiszowe | 0.5 kg (5.1%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (5.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|----------|------------|
| Boil | Magnum | 50 g | 60 min | 13.5 % |
| Whirlpool | Sorachi Ace | 50 g | 60 min | 10 % |
| Whirlpool | Hallertau Blanc | 60 g | 60 min | 11 % |
| Dry Hop | Hallertau Blanc | 60 g | 5 day(s) | 11 % |
| Dry Hop | Sorachi Ace | 50 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|