

White IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **55**
- SRM **4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **3 %**
- Size with trub loss **61.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **70.6 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **45.6 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **30.9 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **54.4 liter(s)** of **76C** water or to achieve **70.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	8.5 kg (57.8%)	80 %	4
Grain	Strzegom Pszeniczny	5 kg (34%)	81 %	6
Grain	Płatki owsiane	0.5 kg (3.4%)	85 %	3
Grain	Weyermann - Carapils	0.7 kg (4.8%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	70 g	60 min	13 %
Boil	Mosaic	30 g	60 min	10 %
Aroma (end of boil)	Citra	40 g	15 min	12 %
Aroma (end of boil)	Mosaic	15 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	10 g	Gozdawa
Lallemand Wit	Wheat	Dry	11 g	Lallemand

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	10 min
Spice	Curacao	45 g	Boil	10 min

Notes

- Planowane 3 x 20 litrów piwa z różnymi drożdżami
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