

White IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **40**
- SRM **4.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **10.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (62%)	80 %	4
Grain	Pszenica niesłodowana	0.6 kg (16.9%)	75 %	3
Grain	Płatki pszeniczne	0.5 kg (14.1%)	85 %	3
Grain	Płatki owsiane	0.2 kg (5.6%)	60 %	3
Grain	Weyermann - Acidulated Malt	0.05 kg (1.4%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	10 g	60 min	12.6 %
Boil	Citra	5 g	10 min	13.9 %
Boil	Citra	5 g	5 min	13.9 %
Whirlpool	Citra	15 g	10 min	13.9 %
Dry Hop	Citra	30 g	3 day(s)	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM23 Magiczny ogród	Ale	Liquid	30 ml	---
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Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka gorzkiej pomarańczy	15 g	Boil	5 min
Spice	Kolendra	7 g	Boil	5 min
Flavor	Skórka słodkiej pomarańczy	3 g	Boil	5 min
Other	Łuska ryżowa	200 g	Mash	5 min
Fining	Mech Irlandzki	3 g	Boil	10 min

Notes

- Ostatnią dawkę chmielu dodać podczas schładzania w temp. ok 75-70 C.
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