

White IPA #2

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **48**
- SRM **4.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **5 %/h**
- Boil size **32 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.6 liter(s) / kg**
- Mash size **29.9 liter(s)**
- Total mash volume **36.4 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **29.9 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **32 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt | 2.5 kg (27.8%) | 83 % | 5 |
| Grain | Płatki owsiane | 1 kg (11.1%) | 60 % | 3 |
| Adjunct | Pszenica niesłodowana | 2.5 kg (27.8%) | 75 % | 3 |
| Grain | Viking Pilsner malt | 3 kg (33.3%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|----------|------------|
| Boil | Marynka | 40 g | 30 min | 7.8 % |
| Boil | Saaz (Czech Republic) | 50 g | 10 min | 3.27 % |
| Whirlpool | Książęcy | 100 g | 30 min | 7.3 % |
| Whirlpool | Saaz (Czech Republic) | 100 g | 30 min | 3.27 % |
| Dry Hop | Książęcy | 100 g | 5 day(s) | 7.3 % |
| Dry Hop | Książęcy | 100 g | 3 day(s) | 7.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safbrew S-33 | Ale | Slant | 300 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Spice | kolendra | 25 g | Boil | 10 min |
| Flavor | skórka słodkiej pomarańczy | 30 g | Boil | 10 min |
| Flavor | skórka gorzkiej pomarańczy | 30 g | Boil | 10 min |
| Other | Rice Hulls | 200 g | Mash | 90 min |

Notes

- Skórki pomarańczy zostają do cichej
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