

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 %
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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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