White IPA (WIPA)

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **17**
- SRM **4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malt	3 kg *(54.5%)*	80 %	7
Adjunct	Pszenica niesłodowana	1 kg *(18.2%)*	75 %	3
Grain	Oats, Flaked	0.5 kg *(9.1%)*	80 %	2
Grain	Wheat, Flaked	1 kg *(18.2%)*	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Nelson Sauvin	45 g	5 min	11 %
Aroma (end of boil)	WAI-ITI	50 g	5 min	4.1 %
Boil	Nelson Sauvin	5 g	60 min	11 %
Dry Hop	Sorachi Ace	50 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra indyjska	10 g	Boil	5 min

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Flavor	Skórka czerwonych grejfrutów (suszona)	20 g	Boil	5 min
Flavor	curracao	20 g	Boil	5 min
Flavor	Werbena cytrynowa	10 g	Boil	5 min

Notes

- Płatki oraz pszenice skleikować w 12l wody. (zagotować i pozostawićna 5 minut). Następnie dodać około 5,5l zimnej wody i wsypać resztę słodów oraz wykonać korektę temperatury.
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