

# WIPA

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- Gravity **14.7 BLG**
- ABV ---
- IBU **66**
- SRM **5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **25 min**
- Temp **52 C**, Time **20 min**
- Temp **66 C**, Time **20 min**
- Temp **74 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **20 min** at **66C**
- Keep mash **25 min** at **67C**
- Keep mash **15 min** at **74C**
- Keep mash **1 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (20%)	80 %	4
Grain	Strzegom pszeniczny	1 kg (20%)	81 %	6
Grain	Płatki owsiane	0.4 kg (8%)	85 %	3
Grain	Strzegom Pale Ale	1.6 kg (32%)	79 %	6
Grain	Płatki pszeniczne	1 kg (20%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	75 min	9.5 %
Boil	Cascade	25 g	75 min	6 %
Boil	Amarillo	25 g	15 min	9.5 %
Boil	Cascade	25 g	15 min	6 %
Dry Hop	Cascade	50 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	11.5 g	Brewferm

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	7 min
Spice	Curacao	20 g	Boil	7 min

### Notes

- 1.) 10 litrów wody, dodać płatki, doprowadzić do temperatury 65 C - przerwa 25'
  - 2.) Dodać 5 litrów zimnej wody, doprowadzić do 52 C, dodać resztę sładów - przerwa 20'
  - 3.) 66 C - przerwa 20'
  - 4.) 74 C - przerwa 15'
  - 5.) Wygrzew do 78 C
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