

wit

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **2.7**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **1700 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1785 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **2183.1 liter(s)**

Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **909.3 liter(s)**
- Total mash volume **1212.4 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **909.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **1576.9 liter(s)** of **76C** water or to achieve **2183.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 151.5 kg (50%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 136.4 kg (45%) | 85 % | 3 |
| Grain | Płatki owsiane | 15.2 kg (5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 700 g | 40 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 500 g | 20 min | 15.5 % |
| Whirlpool | Chinook | 1000 g | 20 min | 13 % |
| Whirlpool | Cascade | 1000 g | 20 min | 6 % |
| Whirlpool | Citra | 1000 g | 20 min | 12 % |
| Dry Hop | Equinox | 2000 g | 7 day(s) | 13.1 % |
| Dry Hop | Cascade | 2000 g | 7 day(s) | 6 % |
| Dry Hop | Chinook | 2000 g | 7 day(s) | 13 % |
| Dry Hop | Motueka | 3000 g | 7 day(s) | 7 % |
| Dry Hop | Citra | 2000 g | 7 day(s) | 12 % |

Yeasts

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